

SPRING MOUNTAIN VITICULTURAL AREA PETITION

Submitted by  
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### Introduction

This petition for establishment of the Spring Mountain viticultural area was developed with sensitivity toward both the local community and the world beyond that community.

The Napa Valley's significance as a wine region demands that care be taken to safeguard the region's integrity. This petition reflects such care, not only for Napa Valley as a whole, but also for viticultural areas already established within the valley, and those that will be established in the future.

This petition likewise takes into consideration a broader audience; the millions of consumers whose interests the Bureau of Alcohol, Tobacco and Firearms and the Department of Treasury represent. The establishment of Spring Mountain as a viticultural area will aid those consumers by providing more precise information with which to make wine buying decisions.

### Supportive Evidence

#### 1. EVIDENCE THAT THE NAME OF THE AREA IS LOCALLY OR NATIONALLY KNOWN.

##### A. Name Derivation

Spring Mountain is located in Napa County, California, on the eastern slope of the Mayacamas Mountains that separate Napa Valley from Sonoma Valley and the Santa Rosa Plain. The proposed Spring Mountain viticultural area contains approximately 8,600 acres, of which approximately 800 acres are planted to vineyards. Thirteen wineries are currently active within the proposed viticultural area.

The book California Place Names<sup>1</sup>, under the entry for "Spring" states, "Most of the places that include the word were applied because of the presence of an active spring." Such is clearly the

1. Erwin G. Gudde, California Place Names, 3rd ed. (Berkeley, CA, University of California Press, 1969) page 318.

case at Spring Mountain. The region has numerous springs, and is drained by several small streams. Because of the abundance of water in Spring Mountain, the nearby town of St. Helena used reservoirs located in the region as its primary sources of drinking water from 1878 to the 1920s.

Despite the nomenclature in the name, Spring Mountain is not - and was not - the name of a peak or prominent point in the region. From the beginning, Spring Mountain has always been used in a regional context. The degree to which the name Spring Mountain is linked to the region is reflected in the name of the school that educated children in the area from the 1870s to the 1930s, Spring Mountain School, and in the name of the principal road through the area, Spring Mountain Road.

The exact date when the name Spring Mountain was applied to the region is not certain. The earliest print use of Spring Mountain in reference to the region appears in an article in the St. Helena Star on December 7, 1877 [Exhibit 1].

#### B. Local or National Renown

Spring Mountain was among the first locations in the Napa Valley to receive recognition as a wine grape region. Beginning with the earliest article to mention Spring Mountain on December 7, 1877 [Exhibit 1], the St. Helena Star frequently mentioned viticultural activities in the region. The early 1880s offer several examples of such coverage, including the total tonnage produced in the region in 1879 [Exhibit 2] and a new property owner's plans for vineyard planting in 1882 [Exhibit 3].

In 1888, Spring Mountain received a measure of recognition in California with publication of the Annual Report of State Viticultural Commissioners for 1887. On the page listing varieties of grapes planted in Napa County, Spring Mountain was one of only twelve locations listed [Exhibit 4].

Articles on Spring Mountain and the region's developing wine industry continued to appear in local newspapers in the 1890s [Exhibits 5 and 6]. Despite having vineyards that weathered both Prohibition and the Great Depression, the region received scant coverage during the first half of the 20th century, a reflection of the general decline of the wine industry in California during that era.

With the planting of new vineyards and the establishment of new wineries beginning in the 1950s, Spring Mountain has gained a national reputation for the quality of its grapes and wines. The willingness of wineries to publicize their location in Spring

Mountain in the Napa Valley Wine Auction catalog [Exhibits 7, 8, 9 and 10], the use of Spring Mountain as an appellation of origin on Cabernet Sauvignon wines produced by Ritchie Creek Vineyards in the late 1970s and early 1980s [Exhibit 11] and the use of the appellation on Cabernet Sauvignon and Petite Sirah wines produced by Ridge Vineyards [Exhibits 12 and 13] have highlighted the premium quality and distinctive character of the region's grapes and wines to an appreciative and discerning public.

The reputation that the proposed Spring Mountain viticultural area has developed nationally can also be seen in the writings of such noted wine authorities as Charles Olken and Earl Singer [Exhibit 14], James Laube [Exhibit 15], William Massee [Exhibit 16], Hugh Johnson [Exhibit 17] and Bruce Cass [Exhibit 18]. In virtually every case, these writers refer to Spring Mountain as a distinctive viticultural area within the Napa Valley, and emphasize the distinctive quality of the grapes produced in its hillside vineyards.

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2. HISTORICAL OR CURRENT EVIDENCE THAT THE BOUNDARIES OF THE PROPOSED VITICULTURAL AREA ARE AS SPECIFIED IN THE APPLICATION.

The proposed Spring Mountain viticultural area encompasses approximately 8,600 acres of land on the eastern slope of the Mayacamas Mountains, west of the town of St. Helena, California. Approximately 800 acres within the proposed viticultural area are planted to vineyards and a significant portion of the grape production from these vineyards are utilized by the 13 wineries now established in the region [Exhibit 19, which shows the location of current vineyards and wineries].

Although vines may have been planted in the region as early as 1867, the first documented vineyard planting in the proposed Spring Mountain viticultural area took place around 1874, when Charles Lemme established a 25 acre vineyard just south of York Creek. According to the December 7, 1877 St. Helena Star [Exhibit 1], Mr. Lemme had built a cellar for winemaking the previous year, and produced 5,000 gallons of wine in both the previous and current vintage. By 1892, Charles Lemme's La Perla Vineyard had grown to 80 acres<sub>1</sub>.

Published reports reveal steady growth in both vineyard acreage and wineries within the proposed viticultural area from 1880 to 1905. Jacob and Frederick Beringer, whose winery near St. Helena was then among the largest in the Napa Valley, planted a 16 acre vineyard in 1882 on land they owned just east of Charles Lemme and expanded their Spring Mountain vineyard to 85 acres by 1887 [Exhibits 20 and 21]. Tiburcio Parrott purchased 800 acres on Spring Mountain, east and south of Beringer and Lemme, in 1885. By 1893, Parrott had planted a vineyard of 120 acres<sub>2</sub> on the property he called Miravalle and had built an underground wine cellar with storage capacity for 60,000 gallons [Exhibit 22]. Fortune Chevalier and George Chevalier (father and son) planted 25 acres of grapes in the late 1880s and constructed a stone winery (Chateau Chevalier) with a capacity of 50,000 gallons in 1891 on land just west of the Beringer Brothers' property [Exhibit 6]. Farther west, near the top of Spring Mountain Road, Carl Conradi

1. Annual Report of the Board of State Viticultural Commissioners for 1892-93 (Sacramento, CA: State Office, 1893) page 36.

2. Ibid, page 38.

planted 70 acres in the early 1890s, but did not construct a winery until 1904<sub>3</sub>.

Additional vineyards were also planted in the region during this era, though with less fanfare than the prominent names previously detailed. More than 100 acres of vineyards listed by the viticultural commissioner of Napa County in the Annual Report of the Board of State Viticultural Commissioners for 1892-93 are shown as being located in the proposed Spring Mountain viticultural area by the official map of Napa County of 1895, including those of T. Moding (22 acres), W. Sheehan (12 acres), Julia Sheehan (22 acres), M. Kilduff (25 acres), T. Traddett (10 acres) and F. Soto (14 acres) [the locations of all historical vineyards are shown in Exhibit 23]. As the commissioner's list has proven to be incomplete, several additional vineyards in the region likely were unrecorded.

Completion of the Conradi Winery in 1904 would be the last major advance in Spring Mountain's viticultural development for many years. While local newspapers and histories did not cover the decline of grape growing and winemaking in the region between 1910 and 1946, the twin scourges of phylloxera and Prohibition clearly took their toll in Spring Mountain. Vineyards stricken by phylloxera were in many cases not replanted after Prohibition took effect in 1920, and wineries closed by Prohibition were not reopened following its repeal in 1933.

Nevertheless, a few vineyards and wineries remained active during this period. Personal reminiscences from several long-time residents indicate that the Conradi Winery produced wine during Prohibition and sold it to Jewish Synagogues for religious purposes. These sources also indicate that grapes grown in Chateau Chevalier's vineyard during Prohibition were sold to Graystone Cellars. The vineyards at both Conradi and Chateau Chevalier appear to have been abandoned soon after Prohibition's repeal, but other original vineyards (either initially planted with resistant rootstock, or replanted to resistant rootstock) remained in production.

The modern era of viticultural expansion in Spring Mountain began quietly in 1946, when Fred and Eleanor McCrea planted a small vineyard north of Mill Creek. After expanding their vineyard to 35 acres (and later to 42 acres), the McCreas build a winery and founded Stony Hill Vineyard in 1953. Stony Hill has been in production since that time, gaining an excellent reputation for Chardonnay produced from Spring Mountain grapes [Exhibit 24]. Pinot Noir produced from John Gantner's School House Vineyard in the region also garnered a consumer following beginning in the 1950s.

3. William Heintz, Wine Country, A History of Napa Valley (Santa Barbara, CA: Capra Press, 1990) pages 275 and 276.

Spring Mountain's resurgence as a viticultural area began in earnest in the late 1960s and 1970s. The first block in the 8 acre Ritchie Creek Vineyard was planted in 1967, although the winery was not built until 1974. Lyncrest Vineyards was established in 1969 with 40 acres of vineyards. Yverdon Vineyards was founded in 1970, and planted a 10 acre vineyard (now expanded to 12 acres) that same year. Chateau Chevalier was re-established as a winery in 1973, after 60 acres of vineyards were replanted on the original vineyard site. Tribucio Parrott's Miravalle was reopened as Spring Mountain Winery in 1976, with 25 acres of replanted vineyards. Smith-Madrone Winery was founded in 1977, after 32 acres of vineyards were planted on the site of the original vineyard planted by T. Moding in the late 1800s. Robert Keenan Winery was established in the former Conradi Winery in 1977, and now has 52 acres of estate vineyards. Newton Vineyard was established as a winery in 1979, and has since developed 100 acres of vineyards on land once part of the Parrott estate. Two large independent vineyards in the proposed viticultural area - the La Perla Vineyard and York Creek Vineyards - also gained increased recognition during this period.

Spring Mountain continued to gain new vineyards and wineries in the 1980s and early 1990s. The new wineries include Cain Cellars (founded in 1982, with 87 acres of estate vineyard), Marston Vineyards (founded in 1982 on the former Lyncrest property, with 40 acres of estate vineyard), La Vieille Montagne (founded in 1983, with 10 acres of estate vineyard), Streblov Vineyards (founded in 1985, with 10 acres of estate vineyard) and Philip Togni Vineyard (founded in 1985, with 11 acres of estate vineyard). Several small vineyards were also planted in the region by independent growers [modern vineyards and wineries are shown in Exhibit 19].

While Spring Mountain has had a long history as a viticultural region, precise regional boundaries have never, until now, been established. The boundaries proposed in this petition were drawn to include all of the historic and modern vineyards and wineries associated with Spring Mountain (and detailed in this section) in the Spring Mountain viticultural area.

Over the years, wines produced from grapes grown in the proposed viticultural area have established an impressive reputation for quality and distinctive personality. This reputation evolved from the growing interest on the part of the wine industry and wine consumers in specific designations of grape origin, and the subtle shadings of character and style that these vineyard locations contribute to the wine. As Connoisseur's Guide to California Wines stated in its January-February 1977 issue, "Spring Mountain...has supported vineyards for over 100 years and is probably more responsible than any other Napa hillside for creating the mystique of 'mountain grapes.'" Cabernet Sauvignon, Chardonnay and Petite Sirah from Spring Mountain have all received recognition for their

singular character.

To address consumer interest in the source of grapes as it pertains to the quality and character of finished wine, Ritchie Creek Vineyards, located in the proposed Spring Mountain viticultural area, used Spring Mountain as the appellation of origin for Cabernet Sauvignon wines produced from 1978 to 1980 [Exhibit 11]. In addition, Ridge Vineyards, located outside the proposed viticultural area, used its label to highlight that the grapes for particular bottlings of Cabernet Sauvignon and Petite Sirah came from Spring Mountain [Exhibits 12 and 13]. The use of Spring Mountain by these wine producers is a clear indicator of the reputation and regard the region has gained for distinctive quality.

The boundaries of the proposed Spring Mountain viticultural area have been drawn with a sensitivity both for historical evidence and the geographical features that distinguish this region from those surrounding it. Care has been taken to include all the vineyard locations responsible for the region's viticultural history, as well as those that have contributed to its reputation in recent years. Likewise, the boundaries have been drawn to respect neighboring regions with separate names, histories and geographical identities.

The eastern boundary follows the 400 foot contour line for its entire length. The Bureau of Alcohol, Tobacco and Firearms has generally considered this the dividing line between valley floor and hillside vineyards in the Napa Valley, a view stated in the final rulemaking for the Los Carneros viticultural area<sup>4</sup> and tacitly acknowledged in the boundaries of the Mount Veeder viticultural area<sup>5</sup>. This boundary also accurately reflects the lowest elevation of viticultural properties historically associated with Spring Mountain.

Following Ritchie Creek and the section boundary to the Napa-Sonoma county line, the northern boundary encompasses vineyards and wineries important to the region's modern history, including Stony Hill Vineyard and Smith-Madrone Winery. This boundary marks the historic northern limit of the Spring Mountain region, and separates the region from Diamond Mountain, a vineyard area with legitimate potential for viticultural area status.

4. "Notice of Final Rulemaking, Los Carneros Viticultural Area," Federal Register (Washington, D.C.: Government Printing Office, August 18, 1983) page 37367.

5. "Notice of Final Rulemaking, Mount Veeder Viticultural Area," Federal Register (Washington, D.C.: Government Printing Office, January 20, 1990) page 2842.



The official boundary line between Napa and Sonoma counties provides the western boundary for the proposed viticultural area. In addition to including wineries and vineyards significant to the early and modern history of the proposed viticultural area, such as Ritchie Creek Vineyards, Yverdon Vineyards and Cain Cellars, this boundary acknowledges the differences in history, climate and geography that set Spring Mountain apart from the slopes of the Mayacamas Mountains in Sonoma County.

The southern boundary follows a tributary of Sulphur Creek, Sulphur Creek itself, and the 400 foot contour line. This boundary defines the historic southern limit of Spring Mountain as established by both history and viticultural activity, and also marks the southern extent of the region's distinctive climate and soils.

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3. EVIDENCE RELATING TO THE THE GEOGRAPHICAL FEATURES  
(CLIMATE, SOIL, ELEVATION, PHYSICAL FEATURES, ETC.)  
WHICH DISTINGUISH VITICULTURAL FEATURES OF THE  
PROPOSED AREA FROM SURROUNDING AREAS.

Introduction

The proposed Spring Mountain viticultural area is distinguished by several geographical features. These features combine to create grapes and wines of distinctive quality and character. The soil, climate, and aspect responsible for the unique quality and character of Spring Mountain grapes and wines are detailed in the following two reports, and summarized at the end of this section.

The soil report on the proposed Spring Mountain viticultural area was prepared by Eugene L. Begg. Mr. Begg has a Bachelor's of Science degree in soil sciences from the University of California at Berkeley and has taken advanced studies towards a Master's of Science degree at the University of California at Davis. From 1942 to 1990, he was a soil specialist and lecturer at the Department of Land, Air and Water Resources, University of California at Davis. He has been a member of the California Soil Survey Committee since 1974, and has reviewed new and revised soil series descriptions for the National Cooperative Soil Survey since 1970. Mr. Begg's writings on soil and vegetation have been widely published. He has served as an expert consultant on a variety of soil matters in both regulatory hearings and legal cases.

The climate overview of the proposed Spring Mountain viticultural area was prepared by Steve Newman. A member of the American Meteorological Society, Mr. Newman is meteorologist for the San Francisco Chronicle, a post he has held for more than a decade. He also serves as meteorologist for KRON Television in San Francisco, the Santa Rosa Press Democrat and the Sacramento Bee. Mr. Newman founded Earth Environment Service, a climate forecasting firm based in Santa Rosa, California, in 1983. The company's client list includes LucasFilms, Disney Studios and the California Department of Transportation.

SOILS REPORT

PROPOSED SPRING MOUNTAIN VITICULTURAL AREA

Prepared by

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July, 1991

## SOILS OF THE PROPOSED SPRING MOUNTAIN VITICULTURAL AREA

The proposed Spring Mountain viticultural area, west of St. Helena in Napa County, is located on the eastern slope of the Mayacamas Mountains. Approximately 8,600 acres in size, the proposed viticultural area is roughly rectangular in shape, extending south from the northern boundary along Ritchie Creek approximately five miles to slightly beyond Sulphur Creek, and east from the Napa-Sonoma county line along the summit of the Mayacamas Mountain range to the 400 foot elevation near the floor of Napa Valley.

The portion of the Mayacamas Mountains in the proposed viticultural area is made up of sedimentary rocks (sandstones and shales) of Franciscan age, capped by volcanic rocks (tuffs, rhyolites and andesites) of Pliocene age laid down two to eleven million years B.P.(1). Subsequently, the region was faulted and uplifted, initiating erosion and dissection that has sculptured the area into its present landscape of deeply incised streams and prominent ridges. With partial dissection and erosion of the volcanic capping, the underlying sedimentary rocks have been exposed in various locations and subsequently weathered to form sedimentary upland soils.

The general climate of the proposed Spring Mountain viticultural area is characterized by cool, wet winters and warm dry summers, moderated by periodic ocean breezes and fog. Mean annual rainfall ranges from 35 to 40 inches. Both the seasonal and daily temperature extremes are unusually moderate in this location.

The small rainfall differences and moderate temperature extremes within the region are reflected in limited plant diversity. In general, the plant cover ranges from mixed shrub and shrub-hardwood communities at lower elevations to a conifer-hardwood forest of Douglas fir, redwood, madrone, oak, laurel and maple at higher elevations and in more humid locations along creeks and on north-facing slopes. Some south-facing slopes of shallower soils have open woodland-grass areas or thin stands of shrubs and grasses.

The interaction of climate, plant communities and topographic differences in the weathering of the different rock types within the proposed viticultural area has produced a wide variety of upland soils. This diversity of soils was recognized by the USDA Soil Conservation Service in their updated 1978 "Soil Survey of Napa County, California."(2) In their field mapping and classification of the soils within Napa County, they recognized fifteen soil series, twenty-seven soil types and/or phases, and one miscellaneous land type. The soil series were the Aiken, Boomer, Felta and Hambright soils from andesite and basalt; the

Forward and Kidd soils from rhyolite or rhyolitic tuffs; the Henneke and Montara soils from serpentine; and the Bressa, Dibble, Felton, Lodo, Maymen, Millsholm and Sobrante soils from sandstones and shales.

In surveying the soils of the proposed Spring Mountain viticultural area, two elements stand out. First, Spring Mountain has only residual upland soils within its boundaries; no alluvial soils are present in the region. Second, the residual upland soils mapped in Spring Mountain are almost equally divided between those created from volcanic parent material and those created from sedimentary parent material. These two elements differentiate the proposed Spring Mountain viticultural area from surrounding regions such as the Napa Valley to the east, Diamond Mountain to the north, Mount Veeder to the south and the western slopes of the Mayacamas Mountains in Sonoma County to the west.

The residual upland soils of the proposed Spring Mountain viticultural area differ markedly from the deep, alluvial soils on the floor of Napa Valley, both in composition and derivation. The soils on the valley floor are developed on fill materials outwashed from the upland soils and rocks surrounding the valley. The soil in each alluvial fan, terrace or floodplain in the valley is a function of the soils and geology of the drainage area of each stream. The Soil Conservation Service in their mapping of the soils of Napa County (2) recognized ten alluvial soils in the valley: the Bale, Clear Lake, Cole, Coombs, Cortina, Haire, Maxwell, Perkins, Pleasanton and Yolo series. None of these alluvial soils are found on the upland slopes of the proposed Spring Mountain viticultural area.

North of Spring Mountain, the segment of the Mayacamas Mountains from Diamond Mountain northward is comprised almost entirely of residual upland soils of volcanic origins. Streams downcutting the volcanic capping of the northeast slopes of the Mayacamas Mountains in this area have not incised deeply enough to expose the underlying sedimentary rocks of the Franciscan formation. As a result, the upland sedimentary rock soils (Bressa, Dibble, Felton, Lodo, Maymen, Millsholm and Sobrante) commonly mapped in the Spring Mountain region are absent farther north, as are the two soils (Henneke and Montara) developed from serpentine. Soils developed from volcanic rock are common to both areas, but the proportion of these soils - especially Aiken and Boomer - is far greater to the north.

The significant differences in soils and geology between the Spring Mountain viticultural area and the Mayacamas Mountains region to the south - including Mount Veeder - reflects the greater degree of dissection and downcutting in the latter region, which has effectively removed much of the volcanic capping and exposed extensive areas of sedimentary rocks and serpentine. Remnants of volcanic rocks remain in only a few locations in the

southern segment of the Mayacamas range. Of the six residual upland soils from volcanic rocks (Aiken, Boomer, Felta, Forward, Hambright and Kidd) mapped in Spring Mountain, only one (Forward) appears in any significant acreage to the south. Six residual soils (Bressa, Dibble, Felton, Lodo, Maymen and Millsholm) from sedimentary rocks are mapped in both areas, but the acreage and percentage of these sedimentary residual rocks is much greater in the southern segment of the Mayacamas Mountains, south of Spring Mountain.

The Napa-Sonoma County boundary follows the drainage divide between the watersheds of the Napa River and both Sonoma Creek and Mark West Creek. The Spring Mountain viticultural area is distinguished from Sonoma County to the west by significant differences in soils, vegetation and climate. These differences are partially due to microclimate variations between the warmer, more arid southwest facing slopes in Sonoma County and the cooler, more humid easterly slopes of the proposed viticultural area in Napa County. The warmer slopes in Sonoma County have greater evapotranspiration loss of soil moisture, which is reflected in shallower soils and the presence of dryer climate plant communities such as mixed shrubs or woodland-grass-shrubs.

Unlike Spring Mountain, the southwest slopes of the Mayacamas Mountains in Sonoma County contain extensive areas of volcanic rockland, with large acreage of shallow, rocky soils of the Goulding and Toomes series from volcanic rocks and the Henneke soils from serpentine.(3) There are no Goulding or Toomes soils in the proposed Spring Mountain viticultural area, and areas of Henneke soil are very minor in extent. While the Bressa, Dibble, Felton, Lodo, Maymen, Millsholm and Sobrante soils (developed from sandstones and shales) are present in the Spring Mountain viticultural area, only the Maymen soil is mapped on the southwestern slopes in Sonoma County. Also absent from the Sonoma County slopes are the Aiken, Boomer, Forward, Felta and Kidd soils developed from volcanic rocks, all of which are present in the proposed viticultural area.

#### SUMMARY

The special conditions or features of the proposed Spring Mountain viticultural area which distinguish it from adjacent areas in Napa and Sonoma County are: 1. The predominance of moderately deep and deep upland soils, and the absence of alluvial soils; 2. The equal mix of upland soils derived from volcanic and sedimentary parent material; 3. The absence of volcanic rocklands and the shallow soils associated with such terrain; 4. The mixture of plant communities, including shrub-hardwood communities at lower elevations and conifer-hardwood forest at higher elevations and in more humid locations.

This unique combination of soils, geology, topography and flora sets Spring Mountain apart from surrounding regions and justifies approval of the proposed Spring Mountain viticultural area.

#### REFERENCES

1. California Department of Conservation, Division of Mines and Geology. 1982. Geologic Map of the Santa Rosa Quadrangle, Regional Geologic Map Series, Map No. 2A., maps and charts.
2. United States Department of Agriculture, Soil Conservation Service. 1978. Soil Survey of Napa County, California. 104 pp., 47 map sheets, illus.
3. United States Department of Agriculture, Soil Conservation Service. 1972. Soil Survey of Sonoma County California. 188 pp., 123 map sheets, illus.



# EARTH ENVIRONMENT SERVICE

## CLIMATIC OVERVIEW PROPOSED SPRING MOUNTAIN VITICULTURAL AREA

Variations in climate in adjacent land locations are primarily the result of subtle differences in terrain and/or regional climatic influences. I found the localized effects of terrain and regional climatic influences clearly defined on Spring Mountain, resulting in a distinctive microclimate within the viticultural area's boundaries.

The proposed Spring Mountain viticultural area is located on the eastern slope of the Mayacamas Mountains that separate Napa Valley from Sonoma Valley. The region is approximately 25 miles north of San Pablo Bay and 30 miles east of the Pacific Ocean. The terrain in the region consists primarily of east-facing slopes of varying steepness, ranging elevation from 400 to 2,600 feet.

Spring Mountain viticultural area is classified under the Koppen Climate Classification System as having Mediterranean West Coast Climate. Mediterranean West Coast Climate is characterized by rainfall which is generally confined to the winter and early spring months which is sufficient for dry farming of various fruit crops, late winter - early spring evening low temperatures which only occasionally fall below freezing, and warm summer and early fall temperatures which are moderated in the afternoon and evening by coastal cooling, often accompanied by fog.

A more precise measurement of the vineyard region climate is the climate zone system developed by the viticulture and enology department at the University of California at Davis. This system separates vineyards into regions which are classified by heat summations expressed as degree-days. The degree-days of a particular region are determined by averaging the maximum temperature readings every day between April 1 and October 31, and then subtracting 50 degrees per day (the temperature at which a grapevine begins active growth). Climate maps in Hugh Johnson's Modern Encyclopedia of Wine and the University of California/Sotheby Book of California Wine both show Spring Mountain at the boundary between Region 2, defined as 2,500 to

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USA



3,000 degree-days, and Region 3, defined as 3,000 to 3,500 degree-days. My review of climate data from the region places Spring Mountain in Region 2, a cool grape growing climate similar to that in the Bordeaux region of France.

The preceding classifications delineate the climate of Spring Mountain in a general manner. From evaluating weather data gathered in the region and visiting the area, I found clear evidence that Spring Mountain has a distinctive microclimate, with unusual characteristics resulting from the region's geography and location.

A comparison of temperature data from stations within Spring Mountain's proposed boundaries with equivalent readings in nearby locations shows the distinctive nature of the region's microclimate. In readings taken between April 1 and October 31, generally considered the growing season for wine grapes, daily maximum temperatures were from two to eleven degrees lower at Spring Mountain than in St. Helena, less than four miles away. Conversely, daily minimum temperatures at Spring Mountain were generally higher than those recorded in St. Helena, often by more than ten degrees. Similar comparisons of Spring Mountain maximum and minimum temperatures with those in Calistoga, less than eight miles away, produce the same results, with even greater temperature differentials between the two locations.

Spring Mountain's lower daily maximum temperatures and higher daily minimum temperatures relative to St. Helena and Calistoga result from the natural temperature inversion found in many coastal valleys. While the cold air settles to the valley floor during the night, and hot air is "captured" on the valley floor during the afternoon, Spring Mountain's upland location moderates these temperature extremes.

Spring Mountain's primarily eastern exposure also contributes to the region's distinctive climate. A review of daily thermograph readings taken during the summer and early autumn shows that the temperature on Spring Mountain rises relatively rapidly until reaching a maximum high at approximately 3 p.m., then declines with similar speed during the late afternoon. The daily maximum temperature is reached approximately one hour earlier than in St. Helena, and the temperature peak is very brief when compared to locations on the floor of Napa Valley. The eastern exposure of the region puts it in full sun during the morning, but only oblique light in the afternoon, and thus plays a major role in the early temperature peak on Spring Mountain.

The Spring Mountain region's location and geography play a special role in its rapid afternoon cooling during the summer and early fall. As with the rest of Napa Valley, Spring Mountain usually experiences advection cooling in the late afternoon, as cool air is drawn from San Francisco Bay by low pressure derived from

inland heating. However, Spring Mountain is only 30 miles east of the Pacific Ocean, and the relatively flat Santa Rosa Plain that separates the Pacific Ocean from Spring Mountain enables cool air from the ocean to be drawn over the summit from Santa Rosa Creek and into the region. As a result, the Spring Mountain region often experiences advection cooling directly from the Pacific at times when the pressure differentials between inland locations and San Francisco Bay are insufficient to draw cool air from the bay. The region regularly enjoys cooling breezes and occasional fog from the west when the rest of Napa Valley, including hillside locations both north and south, remains hot.

Spring Mountain's advection cooling from the Pacific Ocean is very unusual for an inland eastern slope hillside location, and results from special topographic influences. The proximity of the Pacific Ocean and the flat terrain of the Santa Rosa Plain and Santa Rosa Creek (which reaches 1,000 feet elevation only a mile from the western boundary of Spring Mountain) enables cool air and fog from the coast to flow easily over the summit of the Mayacamas Mountains at this location. Also, the summit above Santa Rosa Creek is just low enough (at 1,900 feet elevation) to provide a gap through which ocean breezes and fog can flow into Napa Valley.

On the eastern slopes of the Mayacamas Mountains, advection cooling directly from the Pacific Ocean appears to be unique to Spring Mountain. To the south, summit elevations are higher by several hundred feet, and this, coupled with the greater distance cool ocean air must travel and decreased barometric pressure differentials due to the proximity of San Francisco Bay, keeps advection cooling from the Pacific Ocean from crossing the summit. To the north, advection cooling from the Pacific Ocean is weakened by the greater distance it must travel, and effectively blocked from flowing over the summit by a series of coastal ridges, including the broad base of the Mayacamas Mountains in this area.

Spring Mountain experiences greater annual rainfall than the floor of Napa Valley. The Mayacamas Mountains force the moist air masses in winter storms upward as they move inland along a southwest path from the coast, causing precipitation. Isopleth maps of precipitation prepared by the Army Corps of Engineers show an average annual rainfall in the Spring Mountain region of approximately 37 inches, more than the seasonal normal of 33.11 inches in St. Helena. Although Spring Mountain averages more rain than locations on the floor of Napa Valley, records indicate that other locations on the Mayacamas Mountains between Sonoma and Napa Counties have similar annual rainfall averages.

In summary, I conclude that Spring Mountain has distinct microclimate. The region's location, geography and aspect produce the significant climatic variations previously discussed, and certainly influence the character of the grapes grown in the region.

Steve Newman  
Meteorologist

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### Summary of Section Three

The distinctive character of wines produced from grapes grown in the proposed Spring Mountain viticultural area result from the complex interaction of several geographical elements.

The Spring Mountain region is located on the eastern slope of the Mayacamas Mountains. The region consists entirely of residual upland soils, almost equally divided between those derived from volcanic rock and those derived from sedimentary rock. The residual soils in the region are completely different from the alluvial soils on the floor of Napa Valley, to the east. Moreover, the upland soils in the proposed viticultural area are substantially different in composition from upland soils in the surrounding areas of the Mayacamas Mountains, due to variations in erosion, dissection and microclimate.

The deep, well-drained soils in the region provide vines adequate moisture during most of the growing season, but stress the vines during late summer and early autumn, as the grapes are reaching maturity. Such stressing limits yields, but produces grapes with concentrated varietal character.

While classified as Region 2 under the climate system developed by the viticulture and enology department at the University of California at Davis, the proposed Spring Mountain viticultural area has a very distinctive microclimate. The region's hillside location and valley temperature inversions combine to give Spring Mountain warmer daily minimum temperatures and lower daytime maximum temperatures than locations on the floor of the Napa Valley. The region's eastern exposure produces earlier daily maximum temperatures, and maximums of shorter duration, than those experienced on the valley floor. The region's topography and location - only 30 miles east of the Pacific Ocean, with no intervening ridges - often allow afternoon advection cooling (and occasional fog) directly from the Pacific Ocean at times when the pressure differentials between inland locations and San Francisco Bay are insufficient to draw cool air into the Napa Valley from the bay. This advection cooling directly from the Pacific Ocean is unique to Spring Mountain, and does not occur along the Mayacamas Range either south or north of the proposed viticultural area.

This climate, with moderate daily maximum temperatures of short duration and rapid afternoon cooling during the growing season, provides an exceptionally long growing season for grapes. The moderate temperatures and rapid afternoon cooling enable the grapes to ripen fully while preserving the natural acidity that is essential for balance in wine.

As a result of these geographically created elements, wines produced from grapes grown in the proposed Spring Mountain viticultural area display concentrated varietal character, excellent balance and unusual finesse. This distinctive and uniform regional character has been consistently recognized, and is a clear and tangible argument for creation of a Spring Mountain viticultural area.

# # #

4. DESCRIPTION OF SPECIFIC BOUNDARIES OF PROPOSED SPRING MOUNTAIN VITICULTURAL AREA.

The following four United States Geological Survey topographical maps are used to show the boundaries of the Spring Mountain viticultural area:

1. "Kenwood, California Quadrangle"  
7.5 minute series
2. "Rutherford, California Quadrangle"  
7.5 minute series
3. "St. Helena, California Quadrangle"  
7.5 minute series
4. "Calistoga, California Quadrangle"  
7.5 minute series

The boundaries of the proposed Spring Mountain viticultural area are located in Napa County, California, and are as follows:

Beginning at the point where Sulphur Creek, running through Sulphur Canyon, crosses the 400 foot contour in the northwest corner of Section 2 of Township 7 North, Range 6 West, Mount Diablo Base and Meridian; thence east and then north along the 400 foot contour approximately 9.5 miles to the point where it crosses Ritchie Creek in Section 16 of Township 8 North, Range 6 West, Mount Diablo Base and Meridian; thence west southwest along Ritchie Creek approximately 2.2 miles to the point where it crosses the boundary between Sections 17 and 20 of Township 8 North, Range 6 West, Mount Diablo Base and Meridian; thence due west in a straight line along the section boundary approximately 0.8 mile to the point where it crosses the boundary between Napa and Sonoma Counties between Sections 18 and 19 of Township 8 North, Range 6 West, Mount Diablo Base and Meridian; thence generally south and east along the boundary between Napa and Sonoma Counties approximately 9.3 miles to an unnamed peak, elevation 2600 feet; thence northwest in a straight line approximately 0.10 mile to the source of an unnamed tributary of Sulphur Creek; thence north along the unnamed tributary of Sulphur Creek approximately 1.5 miles to the point of confluence with Sulphur Creek in Sulphur Canyon; thence east along Sulphur Creek approximately 0.5 mile to the 400 foot contour, the point of beginning.

# # #

### Conclusion

Spring Mountain has been informally recognized as a viticultural area for decades. The purpose of this petition is to gain for Spring Mountain the formal recognition as a viticultural area that the region merits and deserves. We feel that the historic and geographic evidence presented in this petition thoroughly support the establishment of the Spring Mountain viticultural area.

Michael Marston  
Marston Vineyards  
3600 White Sulphur Springs Rd.  
St. Helena, CA 94574

Fritz Maytag  
York Creek Vineyards  
3601 Langtry Rd.  
St. Helena, CA 94574

EXHIBITS



# WINE MAKING.

THE SEASON OF 1877.

[CONTINUED.]

In passing St. Helena we have inadvertently missed two cellars, which should by no means be omitted. One is, though small, yet important in the direction in which its enterprise points, viz: to the manufacture by every vineyard of its own wine, instead of having that business as heretofore, centered in the few large cellars of the great manufacturers. This is that of Mr.

E. HEYMANN,

Who, at his fine place in the southern edge of town has, instead of following the old custom of selling his grapes for what he could get, prepared a small cellar and crushes them himself. Last year he made 500 gallons; this year the quantity is increased to 1,500. His example is a good one and worthy of imitation.

CHARLES LEMME.

The vineyards and cellar of Jacob Scramm have heretofore been noted as the only one in Napa county on the mountain side. That distinction is about to be divided by another enterprise—that of Mr. Charles Lemme, a wealthy San Francisco gentleman, whose love for Napa scenery and climate has brought him out of the city and into the country, when away up on the mountain side, far above the usual scene of human activity, he has made some of the most substantial improvements in the county. Three years ago he bought the Von Grafen (or Hebrle) place in Spring Mountain District, three or four miles from town, directly up the side of the mountain range that bor-

17  
ders the western side of the valley. Here he has some 300 acres of land, and has got over 40 acres cleared, 25 of which is in vineyard. Last year he built a concrete cellar, 40x75, the lower story of which is finished and in use. He made last year and this 5,000 gallons of wine each. The cellar has a vaulted concrete roof, and will have another story added to it hereafter. His wine is not for sale, but will be kept for age. He has a neat dwelling and fine orchard, and commands from his place some magnificent views of the valley and town below. He is now building a large dam across a canyon near his house, to make a fish pond. It is 80 feet high and 16½ feet wide at bottom, by about 100 feet long. Turning our attention now to the city of Napa we find the local metropolis possessed of three factories, where the purple fruit of the valley is converted into the "wine which is red." The great representative one of these is the famous

"UNCL SAM,"

Conducted for many years by Van Bever & Thompson; now under the firm name of P. Van Bever & Co., Napa, or C. Anduran & Co., as its San Francisco house (515 and 517 Sacramento street,) is known. This is one of the most complete establishments of the kind to be found. Its large building, 60x160 feet, on the east side of Main street, is furnished with every appliance for the thorough, speedy and economical conduct of all its operations. An elevator hoists grapes to the roof whence the juice runs down into tanks below, and a steam pump changes it from cask same engine al ing and a ste Across the str taken up the

Exhibit 1

FRIDAY  
DEC. 7, 1877.

ST. HELENA DAILY

# ST. HELENA STAR.

FRIDAY - - - JANUARY 9, 1880

## LOCAL CALENDAR.

### —Saturday, Jan 10.—

ODD FELLOWS' regular weekly meeting, 7 p. m.

WINEGROWERS; called meeting at 3 p. m.

### —Sunday, Jan. 11.—

ECLIPSE OF THE SUN; 2 42 p. m.

METHODIST CHURCH; Sunday School 9 30 a. m.; regular morning service 11 a. m.

PRESBYTERIAN CHURCH; Sunday School 9 30 a. m.; regular evening service 7 p. m.

### —Monday, Jan. 12.—

POLITICAL SPEAKING; Hon. Chancellor Hartson, Judge J. S. Robinson and A. J. Hall, Esq., at National Hall, evening.

GOOD TEMPLARS; regular weekly meeting; Masonic Hall, 7 p. m.

PUBLIC SCHOOLS re-open; 9 a. m.

### —Tuesday, Jan. 13.—

ANCIENT ORDER OF UNITED WORKMEN; regular weekly meeting; Masonic Hall, 7 30 p. m.

### —Wednesday, Jan. 14.—

PRESBYTERIAN CHURCH; prayer meeting, 7 p. m.

### —Thursday, Jan. 15.—

METHODIST CHURCH; prayer meeting 7 p. m.

## New Time Card.

Up—10.52 A. M. (pass) 11.33 A. M.  
(freight) 7.25 P. M. (pass).

Down—6.53 A. M. (pass), 3.04 P. M.  
(freight), 3.43 P. M. (pass).

Sundays—Passenger only—up 10.52 A. M.; Down 3.43 P. M.

The post office will close at half past 8

## Spring Mountain Notes.—

An "old folks' social" was held at the residence of A K Maguire Friday evening last, which was much enjoyed.

Fifty-eight tons of grapes were sold from Spring Mountain district last Fall, and it is calculated that 100 acres of new vineyard will be put in this Spring.

Public school will re-open about April 1.

St. Helena Star  
January 9, 1880  
"Spring Mountain Notes"

that sleeves button over at the wrist. On the lower part of the waist behind three tongues with buttonholes, fastened to buttons placed a little below the belt of the skirt. The same arrangement is on the seam under the arm. By this means the waist remains in the same place, no matter what movement there may be in riding. Many women use fancy styles for riding habits, but such things do not last and the plain dress is always elegant. Skirts have no more long trains, as they formerly had. For a moderately tall figure the long side of the skirt is about a yard and a half, while the short one is rather more than a yard.—*Cincinnati Enquirer*.

#### Dangers of Sleeping Together.

More quarrels arise between brothers, between sisters, between hired girls, between school girls, between clerks in stores, between hired men, between husbands and wives, owing to electrical changes through their systems by lodging together night after night under the same bed-clothes than by any other disturbing cause. There is nothing that will so derange the nervous system of a person who is eliminative in nervous force as to lie all night in bed with another person who is absorbant in nervous force. The absorbent will go to sleep and rest all night, while the eliminative will lie tumbling and tossing, restless and nervous, and wake up in the morning fretful, peevish, fault-finding and discouraged. No two persons, no matter who they are, should habitually sleep together. One will thrive, the other will lose. This is law.—*From Laws of Health*.

#### Well Off.

The historical Adams family, of New England, are far from being poor in this world's goods. They live in Quincy, Mass., where are still pointed to the traveler, hardly a quarter of a mile from each other, the houses in which Presidents John Adams and John Quincy Adams were born. They are taxed upon their personal estate, and a large amount of valuable real estate in that town, but the present Charles Francis Adams also pays tribute to the city of Boston upon \$514,000 of real estate in that city, and he and his son, Charles Francis, Jr., together, upon \$251,000 more. The wife of John Quincy Adams is taxed for \$147,300 in Boston real estate, and John Quincy himself on \$57,000 worth.

ACCORDING to official statistics the total population of the German empire, as given by the last census, was 45,234,061, of whom 41,958,205 were natives and 275,856 foreigners. Of males there were 22,185,433, and of females 23,048,628.

**MORE VINEYARD.**—Our enterprising citizen Wm. H. Jordan, who has already done much to promote the vineyard interests of this valley, has gone into it now more extensively than ever, in the purchase, from D. O. Hunt, of a tract of about 500 acres on Spring Mountain. Men will be put to work immediately, and 100 acres got into vines this coming Spring. The mountain, in such favored locality as this, is free from frost and has many advantages for viniculture which gentlemen of the perspicacity of Mr. Jordan are not slow to see.

Mrs. N. A. Monford left yesterday to join her husband at Phoenix, Arizona, having recovered sufficiently from her late prolonged and severe illness to warrant undertaking the journey. In her departure and that of her esteemed husband St. Helena loses, with regret, two valued residents who have long contributed to her moral worth and social enjoyment, and of whose prosperity and happiness we shall ever be happy to hear.

**PEAR IN BLOOM.**—Mr. John Mavity informs us that he has at his place on Howell Mountain a pear tree of the Early Madeline variety which was in bloom on the 9th of this month. Now the bloom has dropped off and the fruit is forming, healthy and perfect, there not having been frost enough to injure it up to the present time. This tree is about 1700 feet above the sea.

UNCLE ROBERT HARDIN, of Pope, paid us a pleasant visit Wednesday, looking smiling and happy, and not a whit older than when ten years ago we first enjoyed the hospitality of his pleasant home. May his shadow never grow less.

C. W. BROWN, general superintendent of the Appletons' publishing house, New York, coming to San Francisco to look after the interests of the house, is spending the Christmas with his uncle Mr. Loring Steves, at Dr. Gram's.

**MASTER OCEANIC MASON**, grandson of W. P. Weeks, is now up from Oakland, spending his two weeks school vacation with his grandparents. Master Elmer Ross, one of his school mates, is also with him.

St. Helena Star  
 December 29, 1882  
 Wm Jordan planting  
 vines on Spring  
 Mtn.

(From the Annual Report of the Board of State Viticultural Commissioners, for 1887 (published in 1888). "Varieties of Grapes Planted" in Napa County.)

VARIETIES OF GRAPES PLANTED. -Napa County

Post Office.	Acreage.		Resistant Vines, Acres—1887	Gallons of Brandy made—1886	Gallons of Wine made—1886	Tons of Grapes— 1886	Table and Raisin..	Mostly Miss. and Malv.	Zinfandel	All Reds, except Zin., Miss. and Malv.; all Pinots, Ch. Noir, Al- canta, Petit, etc.	Cab. Sauv., Fr. Merlot, Verdot, Malbec	Sauternes, incl. Sauv. Vert	Chasselas Font. Palomino, and Burger	All Riesling	1887	1886
	1887	1886														
Conn Valley	223	657			150,000	1,380	1	53	380	140	6	3	112	32		
Spring Mountain	55	355			21,000	400	3	32	210	20	10	6	68	11		
Pope Valley	20	165			4,000	156	4	85	30	1	1		29	2		
Beryess	18	33				150		10	12				6			
Childs Valley	13	129	10			106		20	65	10	6	8	16	15		
Howell Mountain	100	630	20		6,000	300		45	215	150	65	20	110	85		
Callistoga	250	1,710	72		40,000	2,800		275	622	100	110	25	203	254		
St. Helena	1,011	6,210	40		610,000	14,347		401	1,831	651	253	83	707	083		
Rutherford	721	1,627	20		1,777,000	14,347		101	452	101	45	55	213	240		
Oakville	420	1,085	20		461,000	4,611		160	433	80	51	33	144	317		
Yountville	585	1,074	25		800,000	4,032		105	582	117	28	43	339	261		
Napa	1,240	3,310	425		212,000	3,360		423	1,000	259	192	137	531	433		
	5,285	16,011			3,108,000	39,595	160	2,031	5,714	1,408	770	412	2,507	2,586		

#### Spring Mountain

I often wonder if the community of St. Helena or the State at large realizes that there is a small, piled-up spot of earth called Spring mountain. Well, then, to whom it may concern, know ye that it is the case, and a jolly crowd infected those hills for a fortnight. Tom Shehan and sister arrived from the city in due time for turkey at Mrs. Shehan's. The St. Helena twins (Brown and Haire) arrived and made things lively, especially mince pie. A. K. added to the crowd and then there were nineteen that had a very enjoyable time. The party then adjourned to meet at Rocky Glen, on Sunday evening, where sweet music was discoursed (on a harmonica) and an old-fashioned, sociable visit was the programme until ten o'clock when the company dispersed to their respective homes, some one leaving as a memento a horseshoe nailed to the gate. The next place of interest was at Billy Shehan's where a pleasant time was passed in watching the old year out and the new year in. The crowd then hied away to Brown's for New Year's dinner, and dumped his cart in the fish pond. Then the assembly sounded at A. K. Maguire's and all rallied around Fern hill. Hockey pokey, if you had seen the boys and girls play their pranks. They danced with ease to piano music, and then went out in the rain at 7 o'clock in the morning to work on the road.

Maguire's.

St. Helena Star  
January 10, 1890  
"Spring Mountain"

Monday Charles York, foreman of G. F. Chevalier's Spring mountain place, showed us plans of a fine new cellar which is now in course of construction for that gentleman. It is being built of grey stone, trimmed in pink and the front is an E shape. It will be two stories high and 7x10 feet in size. M. G. Blair is doing the woodwork and J. H. & B. B. are the stone masons. The work is progressing rapidly the walls to the second floor being up. The building will be completed in about six weeks when it will be filled with the very finest oak cooperage, the whole to cost in the neighborhood of \$10,000. This spring Mr. Chevalier erected a fine barn costing \$2,000. It is made and all cased and painted. Next year the gentleman was expected to erect an eight story building. Mr. York informed us that Mr. Chevalier is considering making improvements and will soon have one of the finest places in the county. The place is situated on the west side of the mountain and is a very fine view from which a fine quality of wine will be made.

St. Helena Star  
 July 24, 1891  
 Visit to Spring  
 Mountain-Chevalier

# The 1982 Napa Valley Wine Auction

*June 19 and June 20, 1982  
900 Meadowood Lane  
St. Helena, California USA*

Exhibit 7

**Robert Keenan Winery**

*Keenan*



**CHARDONNAY**  
1979 Napa Valley

PRODUCED AND BOTTLED BY ROBERT KEENAN WINERY  
SPRING MOUNTAIN, ST. HELENA, CA Alcohol 13.7% by Volume

In August of 1974, Robert Keenan purchased the property on which Peter Conradi had built his winery back in 1904. The majority of the vineyards surrounding the Winery, which is located at the 1700 foot elevation on the eastern slope of Spring Mountain, had reverted to forest. Keenan undertook the task of restoring the Winery facili-

ties and replanting the vineyards. The Winery, which is set into the hillside and built of native stone, maintains the cellar temperatures necessary for producing fine wines, without the need for refrigeration equipment.

Robert Keenan Winery specializes in only two varietals: Chardonnay and Cabernet Sauvignon. The

grapes from which the wines are made are grown on the 45 acres of replanted vineyards, a supply just large enough to match the 7,000 case-per-year capacity of the Winery facilities. By choosing to remain small and concentrate on just two wines, the Robert Keenan Winery intends to produce wines of very high quality in a unique style.

Lot No.	Wine Description	Vintage	
	<b>Chardonnay</b>	<b>1981</b>	
	The grapes were picked in late August 1981 at 23.2° Balling and .88 total acidity. Though it was a very early harvest, the grapes were in excellent condition. Our Chardonnay is fermented entirely in French oak barrels to give harmony between the heavy Chardonnay quality on the palate and the lemony varietal nose. Then the Chardonnay is aged for nine months in the same French oak barrels to complete the balance of fruit and oak.		
	Our Chardonnays are designed for aging and the 1981 is no exception. Crisp and fruity, lemony and buttery, the wine is full in the mouth with a lingering finish. Although drinkable now, we recommend that this wine be aged four additional years to bring it to its peak.		
21.	1 case		per lot \$125
22.	2 cases		per case \$125
23.	2 cases		per case \$125
24.	5 cases		per case \$125
25.	10 cases		per case \$125

**Private Donor**

Lot No.	Wine Description	Vintage	
26.	Cabernet Sauvignon—Private Reserve Beaulieu Vineyard 5 bottles, one of each vintage Donated by John G. Taylor.	1964, 1966, 1968, 1970, 1974	per lot \$200

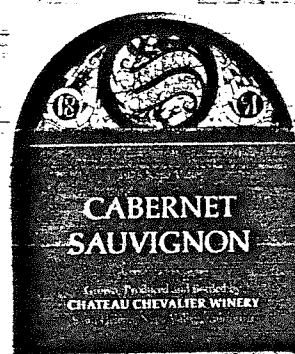


# The 1982 Napa Valley Wine Auction

*June 19 and June 20, 1982  
900 Meadowood Lane  
St. Helena, California USA*

Exhibit 8

## Chateau Chevalier



Chateau Chevalier, a 288-acre estate situated high atop Spring Mountain, a short drive from St. Helena, is described by the noted wine authority Leon D. Adams in his book *The Wines of America* as follows: "With its Victorian exterior, twin steeples, and stained glass windows, this is one of the loveliest old stone cellars in the United States." The Chateau comes by its designation honestly as it was constructed at the direction of George Chevalier and modeled after a chateau in his

native France. Unfortunately, due to personal tragedies and the prohibition movement, the property changed hands several times and gradually fell into disrepair.

The current owners, Greg and Kathy Bissonette, bought the property in 1969 along with two partners whom they eventually bought out. The vineyards had grown back to forest and there were no living vines of the original varietals. The first wines from new plantings were made in 1973, but most wines that year were made

from carefully selected grapes grown by other Valley vineyards, and bore the Mountainside Vineyards label. The Chateau Chevalier label was reserved for the wine made from grapes the Bissonettes grew on their own estate and felt were worthy of the "grown, produced and bottled by" designation. The first vintage granted this distinction was the 1974 Cabernet Sauvignon. Since that first success, Chateau Chevalier wines have gained a fine international reputation.

Lot No.	Wine Description	Vintage	
	<b>Cabernet Sauvignon</b>	1974, 1975, 1976, 1977, 1978, 1979	
	This selection presents a rare opportunity to have two bottles of each and every Chateau Chevalier Cabernet Sauvignon grown, produced and bottled by the Bissonettes. Some of these vintages are otherwise unavailable.		
211.	1 case, 2 bottles of each vintage		per lot \$200
212.	1 case, 2 bottles of each vintage		per lot \$200
	<b>Cabernet Sauvignon—Private Reserve</b>	1978	
	100% Cabernet, medium-dark ruby, assertive, fruity, briary, well-balanced, full-body, fat, rich, attractive Cabernet flavors, oaky overtones, moderate tannin, lingering aftertaste are some of the comments written about this wine. While very drinkable now, we would hope you would give it a few more years to fully develop. Only 40 cases of magnums were bottled.		
213.	1 case of 6 magnums		per lot \$250
214.	1 case of 6 magnums		per lot \$250
	<b>Cabernet Sauvignon</b>	1981	
	At the time of this printing the wine is aging in small French Nevers oak barrels in the cellar at the winery. It promises to be a typical Greg Bissonette style. It is deep in color, has hints of chocolate in the mouth and with 8% Merlot will develop into a very well-balanced long-lived wine.		
215.	1 case		per lot \$120
216.	2 cases		per case \$120
217.	2 cases		per case \$120
218.	5 cases		per case \$120
219.	10 cases		per case \$120

*continued*

# The 1982 Napa Valley Wine Auction

*June 19 and June 20, 1982  
900 Meadowood Lane  
St. Helena, California USA*

Exhibit 9

California's finest Pinot Noir and Chardonnay wines.

The winery also produces Cabernet Sauvignon from Nathan

Fay's vineyard in the Napa Valley, and Sauvignon Blanc from selected vineyards throughout California. Construction of the original

winery was completed in 1973 and expanded in 1978 to accommodate an annual production of 15,000 cases.

Lot No.	Wine Description	Vintage	
	<b>Cabernet Sauvignon—California</b>	<b>1975</b>	
	An outstanding wine when first released that has continued to garner support for its original appraisal.		
268.	1 double magnum		per lot \$120
269.	1 imperial		per lot \$250



### Smith-Madrone Vineyards



Smith-Madrone Vineyards was founded in 1971 with the purchase of 200 acres of land high atop Spring Mountain on the western verge of the Napa Valley. Timbering began immediately and included some second growth forest with old grape stakes interspersed among the trees, providing evidence of a turn-of-the-century vineyard long abandoned. Nearby there is also a hand-dug, pre-1900 wine cave

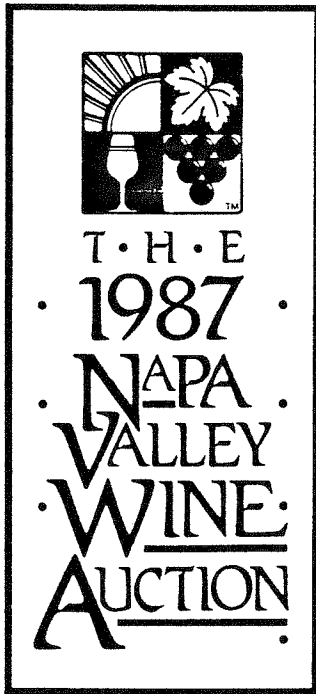
some 90 feet long which undoubtedly was part of a winery associated with the old vineyard.

In 1972, planting of a new vineyard began. Cabernet Sauvignon, Pinot Noir, Johannisberg Riesling and Chardonnay were planted in about equal proportions on twenty acres. These vines were established under difficult conditions, but today they are lush plants that form the nucleus of the present forty acres.

Additional plantings are planned for the near future which will bring the total vineyard up to 50 acres.

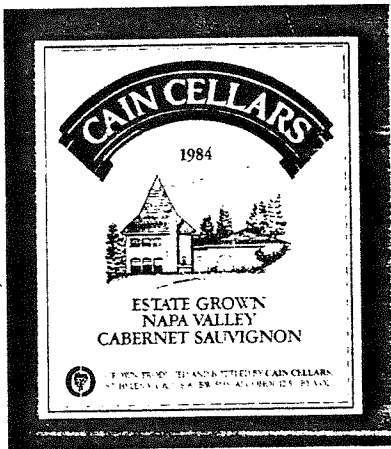
The winery building is located on Spring Mountain Road. The 1700-foot elevation provides a variety of spectacular views of the Valley below. The winery is equipped with an underground barrel aging cellar and has the unusual and, for a winery, most practical feature of a sod roof.

Lot No.	Wine Description	Vintage	
	<b>Johannisberg Riesling</b>	<b>1977, 1978, 1979, 1980, 1981</b>	
	This offering is a unique opportunity to taste the complete library of Smith-Madrone Johannisberg Riesling. The progression moves from the youthful crispness of the recently released 1981 vintage to the mature complexity of the 1977, Smith-Madrone's first wine a proud winner of the Gault-Millau Wine Olympiad.		
270.	10 bottles, 2 of each vintage		per lot \$50
	<b>Chardonnay</b>	<b>1978, 1979, 1980</b>	
	This is an offering of the first three Chardonnay vintages from Smith-Madrone. The wines are estate grown and offer an interesting opportunity to taste vintage, maturity and style development.		
271.	6 bottles, 2 of each vintage		per lot \$60



JUNE 18, 19, AND 20, 1987  
900 MEADOWOOD LANE  
ST. HELENA, CALIFORNIA 94574

Exhibit 10



**C**AIN CELLARS. Founded in 1980 by Joyce and Jerry Cain, the winery and vineyards are located on Spring Mountain overlooking St. Helena. The 542-acre ranch features vineyards planted with each of the red Bordeaux varieties. The control over winemaking begins in these vineyards, which are managed by David Hudgins. The French-style winery provides a striking setting for Winemaker Lester Hardy and his highly trained staff. The winery is self-sufficient from crushing through bottling. The roster of Cain Cellars wines includes Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon. In addition, Malbec, Cabernet Franc and Petit Verdot are used in small quantities as blending wines to create desired style. During the 1987 Napa Valley Wine Auction, Cain Cellars will be presenting for the first time their Proprietor's Estate Blend Red Table Wine from the 1985 vintage.

LOT NO.	WINE DESCRIPTION	VINTAGE
	RED TABLE WINE—Napa Valley	1985
	We are presenting the first public offering of our Proprietor's Estate Blend, produced from a special blend of the Bordeaux varieties found on our hillside vineyards. We are offering one feuilleté (30 gallons) which will be custom-bottled at a later date according to the buyer's specifications.	
	The complex fragrances of oak and fruit combined with the supple body and generous flavors yield a wine of immediate appeal; yet the soft tannins insure its future potential.	
	A special label will be designed to commemorate this first release of our Proprietor's Estate Blend, the name of which is yet to be announced to the public.	
159.	1 feuilleté (30 gallons)	per lot \$1000

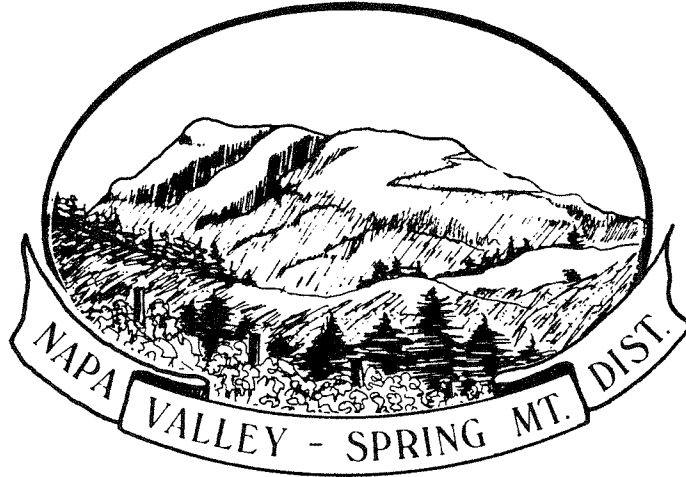
**PRIVATE DONOR**

LOT NO.	WINE DESCRIPTION	VINTAGE
	TRAMINER	1967
	Robert Mondavi Winery	
160.	1 case	per lot \$100
	ANONYMOUS DONOR	



*Too much wine is decidedly bad. But just the quantum makes men of us.*  
George Meredith, Ordeal of Richard Feverel

RITCHIE CREEK  
VINEYARD



*Cabernet Sauvignon*  
1980

Produced and bottled by Ritchie Creek Vineyard  
St. Helena, California      Alcohol 12.7% by volume



**78 Cabernet Sauvignon, York Creek, bottled June 1980**

At York Creek, Cabernet represents the major planting both in the lower and upper vineyards. The upper matures later and seems to add elegance and fruit to the intensity and tannin of the lower blocks. In 1978 we crushed a greater proportion of the total vineyard than usual and kept the areas separate to have the option of making two distinct wines. In repeated tastings, however, it became clear that the two combined were superior to either alone. The result is an elegant wine that should show well within a year or two, but gain in complexity with three years of bottle age. PD (4/80)

Begun in 1959, Ridge was one of the first of today's chateau-size California wineries, that is, those that attempt only the highest quality at the quantity levels of the classified chateaux (up to 40,000 cases). All the wines are aged in small oak cooperage with the majority receiving no cellar treatment other than racking. Located above 2300 feet on Monte Bello Ridge in the Santa Cruz Mountains, our winery and main vineyards overlook San Francisco Bay. For information on ordering wines or visiting us for tasting, please send a note or call (408) 867-3233. DRB (1/80)

NET CONTENTS

750ML

PRODUCT OF CALIFORNIA, U.S.A.

**RIDGE 1978  
CALIFORNIA  
CABERNET  
SAUVIGNON  
YORK CREEK**



NAPA COUNTY, 95% CABERNET SAUVIGNON, 5% MERLOT  
SPRING MOUNTAIN, 1600 FT ALCOHOL 13.9% BY VOLUME  
PRODUCED AND BOTTLED BY RIDGE VINEYARDS, BW 4488  
17100 MONTE BELLO RD, BOX A-1, CUPERTINO, CALIFORNIA



**CABERNET PROGRAM**



**81 Cabernet Sauvignon, York Creek, bottled Oct 1983**

The York Creek ranch on Spring Mountain in Napa County includes several Cabernet vineyards, each distinguished by elevation, soil, or exposure. In 1981 we picked the lower vineyards, which make up sixty percent of this wine, earlier than usual to ensure elegance and definition. The upper vineyards, which make up the remaining forty percent and include the Merlot and Cabernet Franc, we allowed to ripen fully for richness. This fine Cabernet should begin to soften with two years in bottle and develop fully with five or six years. PD (9/83)

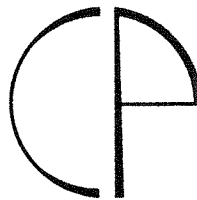
Begun in 1959, Ridge was one of the first of today's chateau-size California wineries, that is, those that attempt only the highest quality at the quantity levels of the classified chateaux (up to 40,000 cases). All the wines are aged in small oak cooperage with the majority receiving no cellar treatment other than racking. Located above 2300 feet on Monte Bello Ridge in the Santa Cruz Mountains, our winery and main vineyards overlook San Francisco Bay. For information on ordering wines or visiting us for tasting, please send a note or call (408) 867-3233. DRB (1/80)

NET CONTENTS

750ML

PRODUCT OF CALIFORNIA, U.S.A.

**RIDGE 1981  
CALIFORNIA  
CABERNET  
SAUVIGNON  
YORK CREEK**



MERLOT 6%, CABERNET: 92% SAUVIGNON, 2% FRANC  
YORK CREEK VINEYARDS ALCOHOL 13.4% BY VOLUME  
PRODUCED AND BOTTLED BY RIDGE VINEYARDS, BW 4488  
17100 MONTE BELLO RD, BOX A1, CUPERTINO, CALIFORNIA





**78 Petite Sirah, York Creek, bottled October 1980**

The very warm September weather that overripened so much of the 1978 vintage in California did not noticeably affect the vineyards at York Creek. The temperatures at 1600 ft. on Spring Mountain are typically 4°-10° cooler during the day than those in the Napa Valley below. These old, closely planted vines on Devil's Hill at York Creek produced a relatively small crop to give us this full, rich, tannic wine. Similar vintages have needed three to four years in bottle to begin to soften and have continued to develop for a number of years beyond that point.

PD (9/80)

Begun in 1959, Ridge was one of the first of today's chateau-size California wineries, that is, those that attempt only the highest quality at the quantity levels of the classified chateaux (up to 40,000 cases). All the wines are aged in small oak cooperage with the majority receiving no cellar treatment other than racking. Located above 2300 feet on Monte Bello Ridge in the Santa Cruz Mountains, our winery and main vineyards overlook San Francisco Bay. For information on ordering wines or visiting us for tasting, please send a note or call (408) 867-3233.

DRB (1/80)

PRODUCT OF CALIFORNIA, U.S.A.

NET CONTENTS

750ML

**RIDGE  
CALIFORNIA  
PETITE SIRAH  
YORK CREEK  
1978**

SPRING MOUNTAIN, 1600 FT VINEYARD, NAPA COUNTY  
100% PETITE SIRAH GRAPES ALCOHOL 14.5% BY VOLUME  
PRODUCED AND BOTTLED BY RIDGE VINEYARDS, BW 4488  
17100 MONTE BELLO RD, BOX A-I, CUPERTINO, CALIFORNIA



**86 Petite Sirah, York Creek Ranch, bottled June 88**

In 1986, the Dynamite Hill and Lake vineyards at York Creek produced more intense, spicy Petite Sirah fruit than usual. The tannins are round and quite forgiving, making this lovely wine more enjoyable in its youth than most vintages. Fine balance contributes to its approachability, and assures its development over the next eight to ten years.

PD (5/88)

Founded in 1959, Ridge was one of the first of today's small, fine California wineries—limiting production to achieve the highest quality. From the beginning, close adherence to traditional winemaking techniques has set Ridge apart. This approach determines our style and includes the use of natural yeasts in extended, submerged-cap fermentations, aging in small oak cooperage, and careful racking at every transfer to achieve clarity. Located above 2300 feet on Monte Bello Ridge in the Santa Cruz Mountains, our winery overlooks San Francisco Bay. For information on ordering wines or visiting, please send a note or call (408) 867-3233.

CONTAINS SULFITES

PRODUCT OF CALIFORNIA, U.S.A.

NET CONTENTS

750ML

**RIDGE  
CALIFORNIA  
PETITE SIRAH  
YORK CREEK  
1986**

**YORK CREEK RANCH ON SPRING MOUNTAIN**  
NAPA COUNTY ALCOHOL 13.2% BY VOLUME  
PRODUCED AND BOTTLED BY RIDGE VINEYARDS BW 4488  
17100 MONTE BELLO RD, BOX AI, CUPERTINO, CALIFORNIA

The wine ratings and descriptions in this book are based substantially on evaluations that appear in *Connoisseurs' Guide to California Wine*, the leading publication covering the California wine scene. The symbols and their meanings are as follows:

- An exceptional wine, worth a special search.
- A distinctive wine, likely to be memorable.
- A fine example of a given type or style.
- A wine of average quality. The accompanying tasting note provides further description.
- Below average. A wine to avoid.
- ✦ A wine regarded as a "best buy," based on price and quality.

# The Connoisseurs' Handbook of California Wines

*Third edition, revised*



by Charles E. Olken and Earl G. Singer

Editors of *Connoisseurs' Guide to California Wine*

and Norman S. Roby



ALFRED A. KNOPF NEW YORK

1984

Exhibit 14

northward through the narrow valley until they reach the suburban outskirts of the city of Santa Rosa. The coolest growing district, Los Carneros, abuts San Francisco Bay and is best suited to early-ripening varieties. Following the valley northward, one passes through the cities of Sonoma, Glen Ellen, and Kenwood. The hills that line the valley regularly produce good Cabernet Sauvignon and Zinfandel, whereas the valley floor is generally cooler and is more heavily devoted to whites.

There are almost 20 producing wineries in the Sonoma Valley, of which the oldest is Buena Vista and the biggest Sebastiani. Although the Sonoma Valley was the first wine-growing area to develop north of San Francisco, during the early to mid-1800s, it was soon surpassed by neighboring Napa Valley, losing its prominence by the early 1900s. Almost two-thirds of the current plantings in the Sonoma Valley, as well as 80% of its wineries, are relatively new. It was granted Viticultural Area status in 1982.

**SOUTH COLUMBIA BASIN** *Washington* Rather large horseshoe-shaped land mass in eastern Washington defined by the course of the Columbia River as it heads toward the Oregon border and then reaches west for the Pacific Ocean. The region is arid, mountain desert relying on heavy irrigation of the sandy soils for agriculture. The several wineries and growers cultivating sites ranging up to hundreds of acres include Chateau Ste. Michelle, Preston Wine Cellars, and Sagemoor Farms (a grower only). Temperatures are moderately warm but not excessive, allowing most whites and many reds to ripen well with high levels of acidity. Most of this winegrowing region is included in the Walla Walla Valley Viticultural Area.

**SOUTHERN CALIFORNIA** To a Californian, anything south of Santa Barbara is part of Southern California. As a grape-growing area, sometimes called South Coast, it consists of the Temecula area in the southwestern corner of Riverside County, the vineyards in the Cucamonga district, and the coastal vineyards of San Diego County.

**SPRING MOUNTAIN** (Napa) A distinctly identifiable watershed area known as Spring Mountain lies west of St. Helena in the Napa Valley and forms part of the Mayacamas Mountain Range, the boundary between the Napa and Sonoma valleys. This picturesque stretch of hillside has a long and fabled history of grape growing that dates back to the 19th century. It maintained itself fitfully after Prohibition, but many of Spring Mountain's great estates are only now being reopened and put back into winegrowing.

(Chateau Chevalier and Spring Mountain Vineyard occupy two of the loveliest refurbished properties.) Soils and exposures on Spring Mountain vary considerably, allowing the successful cultivation of most varieties. York Creek Vineyard is near the top of Spring Mountain. Other wineries here include Yverdon, Keenan, and Smith-Madrone.

**STAG'S LEAP** (Napa County) About a mile east of Yountville is the picturesque Stag's Leap area. Known primarily for Cabernet Sauvignon, this superb viticultural pocket has distinctly red soil and is bounded on the east by a rocky knoll with red rock outcroppings. It is thought that the red soil and rock absorb heat and keep the vines at moderate growing temperatures long after the sun's warming rays are lost. Although only 400-600 acres of vines exist in the Stag's Leap area, the quality of wines produced by Clos du Val, Stag's Leap Wine Cellars, and Stags' Leap Vineyards makes it one of California's most important winegrowing microclimates.

**STANISLAUS COUNTY** 19,000 acres of grapes in the hot Central Valley geared primarily to bulk and dessert wine production: French Colombard (3,700 acres), Chenin Blanc (2,500 acres), Ruby Cabernet (2,200 acres), and Grenache (2,000 acres). Located in this county is Modesto, the home of Gallo.

**STEINER VINEYARD** (Sonoma) Halfway up the slope of Sonoma Mountain on the west side of the Sonoma Valley lies the Steiner Vineyard, whose Cabernet has been bottled recently by Stonegate, Roudon-Smith, and Kenwood (as part of its Artist Series bottling).

**STELTZNER VINEYARD** (Napa) This Stag's Leap area vineyard has yielded dry, full-bodied Chenin Blancs and round, inviting Cabernets typical of its viticultural area. Wineries using grapes from this vineyard have included Burgess, Markham, and Martin Ray.

**SUISUN VALLEY** (Solano) This windy, warm Region III Viticultural Area lies north of Fairfield. It has yet to achieve recognition in spite of its 800 acres of grapes.

**TALMAGE** (Mendocino) Near Ukiah, on a broad fan of land that extends to the east and south and occupies the foothills as well, are some 4,000 planted acres of grapes in the Talmage area. The majority of plantings (most of which are less than a dozen years old) are in the medium-warm reds—Zinfan-

# California's Great Cabernets

*The Wine Spectator's  
Ultimate Guide  
for Consumers, Collectors and Investors*

By James Laube

WINE SPECTATOR PRESS  
San Francisco, California

Exhibit 15

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tains that rise several hundred feet above sea level, trapping the cool night air and then acting as funnels to guide the afternoon breezes inland. In the Santa Cruz Mountains, the folds between the hills are narrower, and the weather can be considerably cooler. The discussions of appellations and subappellations that follow concentrate on specific vineyards and estates that typify the style of the area.

The Cabernet Acreage chart shows the counties with the most Cabernet vines planted. Included is acreage for both Merlot and Cabernet Franc. What this chart shows is the maximum case production if all Cabernet, Merlot and Cabernet Franc grapes were made into Cabernet wines. The formula used for converting acres to cases assumes a conservative four tons per acre and 60 cases per ton. In Napa County, for instance, the total Cabernet/Merlot/Cabernet Franc average is 8,257. At four tons per acre, 33,028 tons of grapes could be harvested, resulting in 1,981,680 cases. Using the same formula, Sonoma County ranks behind Napa County, with a potential of 1,430,160 cases. California's leading Cabernet areas charted here have a capacity of more than 4.7 million cases. By comparison, the number of wines chosen is highly selective. For instance, the total number of cases from one vintage of the wines reviewed in this book was 519,477 in 1986 and 559,166 in 1985.

## NAPA VALLEY

Napa Valley is the largest of these appellations as well as the biggest Cabernet district; Sonoma County rivals Napa Valley in Cabernet acreage, but it is spread throughout several appellations. The whole of Napa County, except the outer limits near Lake Berryessa, is part of the Napa Valley appellation by law. In reality there are distinct climatic differences within the valley and the outlying areas of Pope Valley, Wooden Valley and Chiles Valley. But the heart of Napa Valley is the Napa River watershed, a slender valley framed by mountains that stretches 30 miles north from the city of Napa to Calistoga. At its broadest point near Oakville, it is about four miles wide. Roughly 31,000 acres are rooted to vines in Napa; approximately 7,000 of those acres are devoted to Cabernet and its sister grapes. If you use the formula for a conservative estimate of four tons per acre (280,000 tons) and 60 cases of wine per ton, the potential Cabernet production is more than 1.6 million cases.

The styles of Cabernet coming from the different subappellations are becoming more individualist as vineyards mature and winemakers refine their styles, but Napa Valley is nowhere near as diverse as Bordeaux, where the stylistic distinctions between Pauillac, dominated by Cabernet, and Pomerol, where Merlot is prevalent, are considerable. Within Napa Valley, Carneros-Napa Valley, Howell Mountain, ~~Stags Leap District~~ and Mount Veeder are viticultural areas approved by the federal government. A complex proposal to create four new subappellations from the valley floor is also under consideration by the U.S. Bureau of Alcohol, Tobacco and Firearms. It would create Oakville and Rutherford districts and, within those, an Oakville Bench and Rutherford Bench roughly extending from the Napa River west. If approved, the Napa River will provide the east-west split between the Oakville and Rutherford communes and the Oakville and Rutherford benches to the west.

The issue of the so-called Rutherford Bench is controversial. Advocates generally identify it as the vineyard area west of either Highway 29 or the Napa River and extending from Yountville to St. Helena. Critics disapprove of the word "bench," a specific geographic term for elevated land, and question whether a geographic bench exists. Historically the use of Rutherford Bench began in the mid-1970s when some writers used it to refer to the vineyards west of Highway 29.



Clearly the trend is toward identifying subappellations within the valley. Just how finely Napa Valley is carved up into smaller subappellations remains to be determined, and just how distinct these districts are from one another is another matter. For purposes of this book, a "commune" system within Napa Valley is utilized to differentiate where grapes are grown within the valley as well as to analyze regional styles of wines.

Beginning with the city of Napa, the communes include the valley floor townships of Yountville, Oakville, Rutherford, St. Helena and Calistoga because of their strong historical identification with winemaking in the valley, along with the Stags Leap District, Howell Mountain, Mount Veeder, Diamond Mountain and Spring Mountain. The differences in styles among the subappellations are often significantly less apparent than some vintners, publicists or critics might preach. I have not included Carneros in this grouping simply because it is, I believe, a completely separate and unique appellation. Moreover, with the exception of the fine Buena Vista estate and a vineyard owned by Louis M. Martini Winery, not much Cabernet is planted there. Leaving Napa, the first serious Cabernet vineyards begin around the Trefethen estate about halfway between the city of Napa and Yountville. Considered ideal for Chardonnay, this is a cooler part of the valley, with deep, rich soils. The Trefethen Cabernets reflect this climatic effect; Cabernet grapes often struggle to ripen here and can leave green herb, olive and tobacco flavors of barely ripe Cabernet. The Trefethen Cabernets are also lighter and more elegant than the wines grown farther north. Even in warmer years when the Cabernet fully ripens, the Trefethen Cabernets lack the depth and intensity of wines grown further north in the valley.

## YOUNTVILLE

Yountville is the site of the first vineyards planted in Napa Valley. Pioneer George Yount is credited by wine historian William Heintz with rooting the first vines in 1838 on what is now known as the Gamble Ranch, east of the town of Yountville and close to the Napa River.

The most famous vineyard in Yountville is Napanook, owned by the heirs of the legendary Inglenook winemaker John Daniel Jr. In the 1940s, 1950s and 1960s, Cabernet grapes from this vineyard were used in the classic Inglenook Cabernets, giving the wines richness and a firm tannic backbone. The Napanook Vineyard is still owned by Daniel's daughters, Robin Lail and Marcia Smith, who are partners with Christian Moueix of Château Pétrus in a wine company called the John Daniel Society. Their wine, Dominus, displays the rich, tannic concentration that is typical of several other vineyards nearby, particularly Vine Hill Ranch, whose fruit is bottled by Robert Pepi winery and used in blends by other wineries because of its firm structure. The Markham Winery vineyard is adjacent to Napanook, and its fruit has a similar level of tannin and concentration. Grgich Hills also owns Cabernet vines in the area.

## (STAGS LEAP DISTRICT)

East of Yountville is the Stags Leap District, which takes its name from the jagged rock outcropping along the eastern mountain range. The name Stags Leap is synonymous with Cabernet. Within this 2,700-acre area are a half dozen superb Cabernet producers, including the famous Stag's Leap Wine Cellars, Clos Du Val, Steltzner, Pine Ridge, Shafer and Silverado. Many other wineries buy grapes here and blend the Stags Leap fruit with Cabernet grown elsewhere; those who blend either cannot get enough of the grapes or they claim they are too fruity tasting and benefit from blending with firmer, more structured Cabernet. Robert Mondavi is one of the largest landowners here, and much of his Cabernet is used in the Robert Mondavi regular bottling.

The Stags Leap District is a shade cooler than further north, but because of its loca-

tion along the eastern rim of the valley it receives the full strength of the late-afternoon sun. The area is known for yielding Cabernet that is rich, fruity and complex, with fine, supple tannins. Part of the allure of these Cabernets is their gentle texture. The phrase "iron fist in a velvet glove" was coined by Warren Winiarski of Stag's Leap Wine Cellars to describe the fleshy suppleness of the fruit along with the firm acids and tannins.

While the six principal wineries in Stags Leap produce wonderful wines, they each have their own house styles. The two wineries with the longest track records both date back to 1972. Stag's Leap Wine Cellars, with its SLV (for Stag's Leap Vineyard) and Cask 23 bottlings, often produces wines that display pronounced herb and cedar flavors to complement the rich plum and cherry fruit. Clos Du Val typically builds more austerity into its wines. Both wineries use Merlot and French oak but are swayed by different styles.

Wines from both producers have aged well. The Stags Leap Cabernets of Pine Ridge, Steltzner, Silverado and Shafer are also excellent from year to year.

## OAKVILLE

A short distance north of Yountville is Oakville. The west side of Highway 29 is home of America's most famous Cabernet vineyard, Martha's Vineyard. Also nearby is To-Kalon Vineyard, owned by Robert Mondavi, as well as a portion of the Opus One vineyards, owned jointly by Robert Mondavi and the family of Baron Philippe de Rothschild of Château Mouton-Rothschild, and the Stelling Vineyard, which is held by the owners of Far Niente. On the other side of the Highway and Napa River are other established Cabernet estates including Villa Mt. Eden, Groth and Girard, along with the Backus Vineyard, wine from which is produced by Joseph Phelps and Bonny's Vineyard, owned by Silver Oak. The Martha's Vineyard, To-Kalon and Stelling Vineyard area forms what I call the "mint belt," because a minty flavor is often identifiable in each of the wines. The Heitz Martha's Vineyard is 100 percent Cabernet and perhaps the most deeply flavored, enormously concentrated Cabernet grown in California. The Mondavi Reserve Cabernets come exclusively from To-Kalon and are blends of Merlot and Cabernet Franc. While the Mondavi Reserves are usually excellent wines, they do not display the enormous concentration and power of the Heitz Martha's Vineyards.

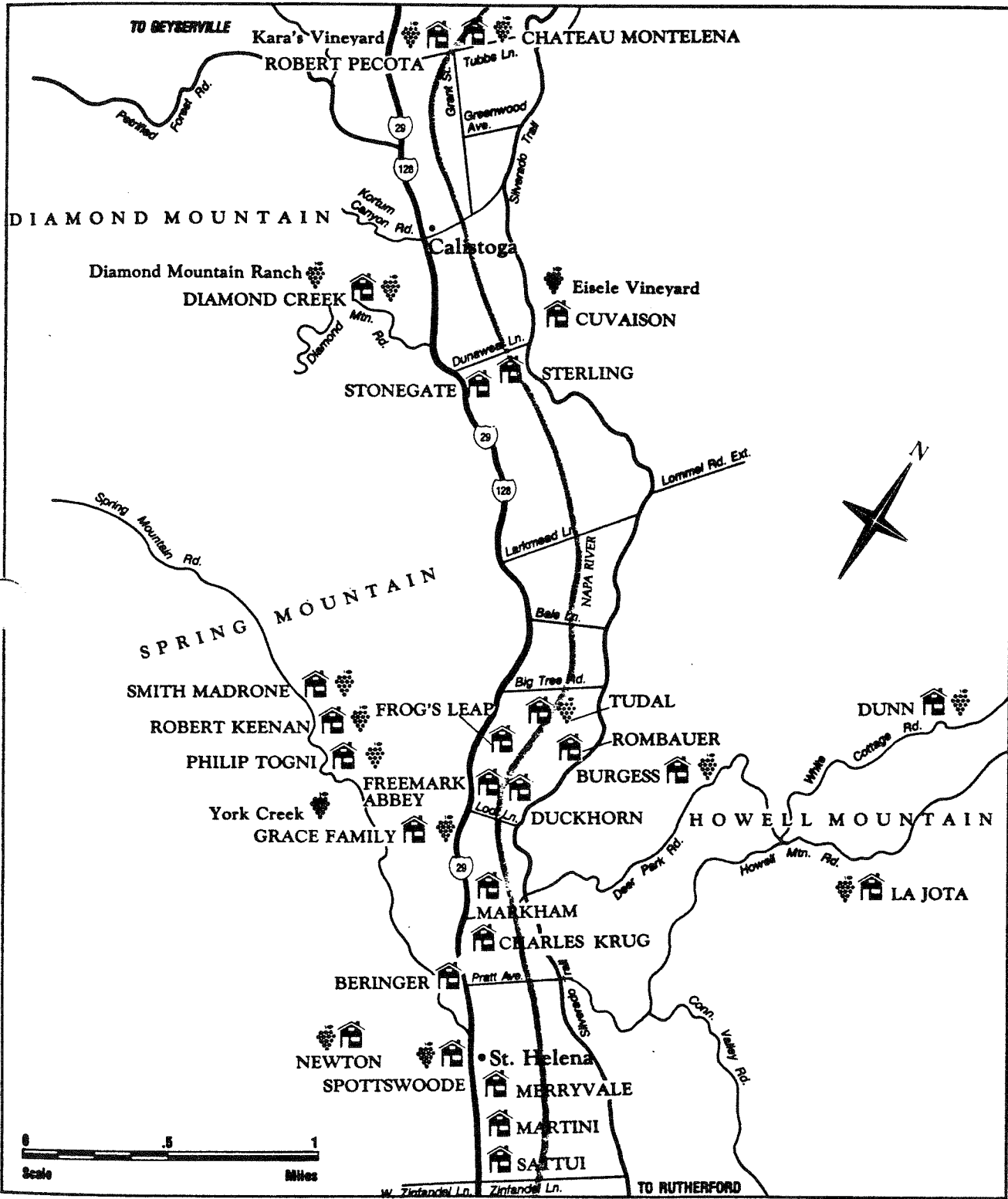
Long Vineyards produces its Cabernet from an experimental vineyard owned by the University of California at Davis that is south of the Mondavi vineyard. Closer to the Napa River is Franciscan's Cabernet vineyard and the new Opus One Winery, while on the eastern side the Cabernets from Groth and the Girard Reserves are extremely rich and elegant.

## RUTHERFORD

Beyond the name Napa Valley, Rutherford is the most famous growing district within the valley. It is home to the great winery estates of Inglenook and Beaulieu and the site of some famous vineyards. Among the most prominent are Bosché (Freemark Abbey) and Bella Oaks (Heitz Cellar). On the other side of the Napa River lies Caymus, which produces some of the very finest Cabernets in the state.

The distinctions between Oakville and Rutherford are subtle at best. Through 50 vintages Beaulieu Vineyard Georges de Latour Private Reserve has been the benchmark Cabernet grown in Rutherford. It is typically rich, elegant and impeccably balanced with firm acidities and tight, lean, yet unobtrusive tannins and pure currant and black cherry flavors. With age the old BVs are often associated with a "Rutherford dust" quality, an earthy, dusty, oaky flavor that appears in older wines. The old Inglenooks, in part grown in Rutherford but also including grapes rooted elsewhere in the valley, are a shade riper but equally firm and struc-





MAP 3: CALISTOGA-ST. HELENA

tured and just as ageworthy. The Rutherford dust character shows up in many of its older vintages. The Freemark Abbey Cabernet Bosché and Heitz Bella Oaks share a similarity in texture and tannin level; both are elegant, complex, long-aging wines. The Caymus Cabernets display a rich opulence and layers of deep, intense, elegant fruit along with tea and herb notes. The Raymond Cabernets, which are grown near the Napa River, are consistently marked by herb and chocolate notes. Vineyards along the river are in richer soils, and the roots extend down into the water table well into the summer, yielding significantly larger crops. Many wineries avoid Cabernet too close to the river, preferring to plant Sauvignon Blanc, which yields a large crop.

### ST. HELENA

The valley narrows near St. Helena, and the weather is warmer than in Stags Leap, Yountville, Oakville or Rutherford. Two of the finest Cabernets grown in this area are Spottswoode, whose vines skirt the city limits to the west, and Grace Family Vineyard, a two-acre vineyard north of the city across the highway from Freemark Abbey Winery. What these two Cabernets share is their effusive fruitiness, sharply defined rich black currant flavor and firm structure. Spottswoode is more tannic and concentrated, and Grace is a shade more supple and elegant. The Collins Vineyard, owned by Conn Creek Winery founders Bill and Kathleen Collins, yields intensely flavored fruit.

### MOUNT VEEDER

With vineyards that rise to an elevation of 2,000 feet above sea level, Mount Veeder, northwest of Napa, is both the source of grapes for many Napa Valley wineries and home to several important estates. Mayacamas, founded in the 1800s but reestablished in the 1950s, is legendary for its deeply colored, richly tannic, long-enduring Cabernets. Mount Veeder Winery also produces a thick, rich, concentrated wine. In the past decade vintner William Hill has planted heavily on the mountain for the intensity and concentration of flavor. The newest addition is The Hess Collection, with 130 acres of Cabernet, a source of grapes for several Napa Valley wineries. The Hess Collection Cabernets display the same kind of depth and intensity as Mayacamas or Hill but with a bit more polish and oak.

### HOWELL MOUNTAIN

The rugged Howell Mountain appellation northeast of St. Helena owes most of its recent fame to Dunn Vineyards. Since the first vintage in 1979, vintner Randy Dunn has produced a series of awesome Cabernets that combine richness, intensity, elegance and finesse. La Jota, which began producing Cabernet under Dunn's tutelage, is perceptibly different in character, more oaky and polished, and while not as concentrated or flavorful, it's still impressive for its complexities. At slightly lower elevations Burgess Cellars and Ric Forman have Cabernet vines. The former produces intense, full-throttle Cabernet that ages amazingly well. The latter strives for more finesse and elegance but always produces Cabernet of great character and style.

### SPRING MOUNTAIN

Spring Mountain is home to several large vineyards, most notably York Creek, wines from which are produced by Ridge Vineyards in the Santa Cruz Mountains. Smith Madrone and Philip Togni are also growing Cabernet at the 2,000-foot elevation; at a lower elevation sits Newton Vineyard. The Ridge York Creek Cabernets have been consistently supple and

pleasing. The Smith-Madrone style has been inconsistent but impressive when it's correct. Togni is the newcomer but may be making the finest of the high-elevation Cabernets. Newton's Cabernet features complexity, elegance and finesse. The best Spring Mountain Vineyards Cabernets came from the Wildwood Ranch on the valley floor near Caymus. It is now owned by Sterling Vineyards.

## DIAMOND MOUNTAIN

If Stags Leap is the "iron fist in a velvet glove," then perhaps Diamond Mountain, as evidenced by the distinct Diamond Creek Cabernets, is the "steel fist in an iron glove," for these are very austere, lean, concentrated and often highly tannic wines. The Sterling Diamond Mountain Cabernet follows in a similar vein. Newcomer Pine Ridge has bottled a Diamond Mountain Cabernet from the old Roddis Vineyard, and it too displays restraint and austerity but with more flesh and suppleness, reflecting Pine Ridge's style. It's not an official appellation, but it's likely to become one. Vineyards rise to the 1,500-foot elevation in the mountains west of Calistoga.

## CALISTOGA

Northernmost of the communes, Calistoga is the hottest region on the valley floor. Despite daytime temperatures that often exceed 100 degrees, the wind kicks up in the early afternoon. Calistoga is famous for its mineral water, geyser and geothermal activity. In the most famous vineyard in this area, the Eisele Vineyard, along the eastern side of the valley off the Silverado Trail, there is often a distinct earth and mineral flavor in the wine. The Cabernet grapes from this 40-acre vineyard have yielded a number of monumental wines when vinified by several producers, including Ridge in 1971, Conn Creek in 1974 and Joseph Phelps in several vintages. The estate vineyard of Château Montelena is farther north off Tubbs Lane, and since 1978 it has supplied a number of stunning, richly flavored Cabernets. In a more supple, elegant style are wines from Robert Pecota's Kara's Vineyard.

## SONOMA COUNTY

Sonoma County has vineyard areas with widely diverse soils and climates, many of which are approved viticultural areas. With more than 31,000 acres in vineyard, many grapes excel. The best locations for Cabernet are in the warmer climates, principally Alexander Valley in the northern half of Sonoma County and Sonoma Valley in the southern half. To a lesser extent, Dry Creek Valley, west of Alexander Valley, is well suited to Cabernet, and certain parts of Carneros are apparently warm enough to ripen Cabernet as evidenced by the magnificent Buena Vista Cabernets. A promising region is Knights Valley, a narrow valley that lies north of Calistoga between Napa Valley and Alexander Valley. Beringer is the principal Cabernet producer there.

## ALEXANDER VALLEY

Unlike Napa Valley, which is crowded with wineries, Alexander Valley is wide-open country and home to only a few important Cabernet producers, the most prominent being Jordan and Alexander Valley Vineyards. Several key Cabernet vineyards have established reputations and track records, among them Briarcrest and Marlstone, both owned by Clos du Bois, Robert Young Vineyard and Silver Oak Cellar's vineyard holdings. While Silver Oak is based

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WILLIAM  
E.  
MASSEE

*Massee's  
Guide to  
Wines  
of America*

PRESS • E. P. DUTTON & CO., INC

NEW YORK • 1974

MAPS BY  
DOROTHY IVENS

Exhibit 16

Pinot Noir and market perhaps 10,000 cases by mid-decade. At the time the present 24 acres will have been doubled. Robbins directs things, more or less as a hobby, from a handsomely refurbished Victorian house whenever he can steal time from his business in San Francisco.

Spring Mountain is well on its way to becoming a separate district in its own right, much like Carneros, or the vineyards around Oakville. A century ago most of it was La Perla vineyard, now partly replanted by Jerome Draper, whose son is planning to reopen the old stone winery when the vines reach maturity, perhaps in time for the country's bicentennial. Another 100-acre section owned by Fritz Maytag, a brewery executive, is now called York Creek Vineyard and sends its grapes down to the big Napa Valley Cooperative Winery in St. Helena, whose production eventually winds up with Gallo. Nearby is the Victorian house and old stone winery of Château Chevillon, where two San Franciscans wild about wines, Gregory Bissonetti and James Fruhe, are now replanting some 100 acres in Riesling, Chardonnay, Pinot Noir, and Cabernet, the wines to appear on the market in that order. Further uphill is a similar reconstitution at Yverdon Vineyards, the winery built stone by stone by Fred Aves and his son, Russell. Not far away is the less extensive Lyncrest Vineyard owned by a group headed by Richard Lynn. There are more to come.

Perhaps the most intriguing will be the wines from the rural retreat of art collector Rene di Rosa, down in Carneros at Wine Lakes. The land is embellished with peacocks, ducks, swans, and assorted greenery, with flocks of artists as far as the eye can see, who seem to drink up most of the wines. On well over 100 acres are now being nurtured a setting of Gamay Beaujolais and plantings of Chardonnay and Pinot Noir.

The wine with the oddest name comes from the St. Helena winery of Davis Bynum, who has a shop in San Francisco and agricultural cellars in the town of Albany, near Berkeley. Barefoot Bynum comes from his 26 acres of vineyard, a wine so popular that he must buy grapes to meet the demand. He makes a range of wines, among them something called Camelot Mead.

A new star in the firmament may prove to be Franciscan Vir



HUGH JOHNSON'S  
**MODERN**  
ENCYCLOPEDIA  
*of*  
**WINE**

Simon and Schuster  
New York



Exhibit 17

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## APPELLATIONS, COUNTIES AND DISTRICTS OF CALIFORNIA

**Alameda.** East of San Francisco Bay, climate region 3, with 2,000 acres of vineyards. The Livermore Valley, best known for white wine, is its main district.

**Alexander Valley.** *See* Sonoma.

**Amador.** In the Sierra foothills 100 miles east of San Francisco. Regions 4-5. 1,000 acres, mainly Zinfandel. Shenandoah Valley is the principal vineyard area.

**Anderson Valley.** *See* Mendocino.

**Arroyo Seco.** *See* Monterey.

**Calaveras.** The county south of Amador. Regions 4-5. 60 acres.

**Calistoga.** *See* Napa.

**Carmel Valley.** *See* Monterey.

**Carneros.** *See* Napa.

**Central Coast.** At present an inexact term for counties between San Francisco and Santa Barbara.

**Central Valley.** A general term for the hot inland region often referred to as the San Joaquin Valley.

**Chiles Valley.** *See* Napa.

**Cloverdale.** *See* Sonoma.

**Contra Costa.** The county south of Alameda. Region 3. 900 acres. (No winery listed.)

**Cucamonga.** *See* Riverside.

**Dry Creek Valley.** *See* Sonoma.

**Edna Valley.** *See* San Luis Obispo.

**El Dorado.** Sierra foothill county north of Amador. Gold country. Regions 3-4. 225 acres.

**Fresno.** Central San Joaquin Valley. County with 39,000 acres of wine grapes and far more of table. Regions 4-5. Mainly Thompson Seedless, Barbera, French Colombard.

**Geyserville.** *See* Sonoma.

**Greenfield.** *See* Monterey.

**Guerneville.** *See* Sonoma.

**Hecker Pass.** *See* Santa Clara.

**Healdsburg.** *See* Sonoma.

**Humboldt.** On the coast north of Mendocino. 1 winery but no recorded vineyards.

**Kenwood.** *See* Sonoma.

**Kern.** Southern San Joaquin Valley. 38,000 acres of wine grapes in region 5 heat. Mainly Thompson Seedless, Barbera, Chenin Blanc, French Colombard.

**Knight's Valley.** *See* Sonoma.

**La Cienega.** *See* San Benito.

**Lake.** North of Napa, east of Mendocino. Region 3. 2,500 acres, mainly Cabernet Sauvignon, Zinfandel and Gamay. 5 wineries.

**Livermore Valley.** *See* Alameda.

**Lodi.** *See* San Joaquin.

**Los Angeles.** 4 wineries but no recorded vineyards.

**Madera.** Central San Joaquin Valley. Region 5. 32,000 acres of wine grapes, mainly Thompson Seedless, Barbera, Carignane, French Colombard. 3 wineries.

**Marin.** Just north of San Francisco across the Golden Gate. Region 1. 300 acres and 5 wineries.

**McDowell Valley.** *See* Mendocino.

**Mendocino.** The northernmost wine county, on the coast, ranging from region 1-3. A dozen wineries and 10,000 acres, still largely old plantations of Carignane and French Colombard but increasingly Cabernet and Zinfandel, Chardonnay, Pinot Noir and Johannisberg Riesling. Emerging viticultural areas are Anderson Valley near the coast, cool region 1, Ukiah Valley, region 3, and adjacent McDowell, Redwood and Potter valleys, regions 2-3.

**Merced.** Central San Joaquin Valley. Regions 4 and 5. 13,500 acres of wine grapes, mainly Thompson Seedless, Chenin Blanc, French Colombard, Barbera.

**Modesto.** *See* Stanislaus.

**Monterey.** The most important vineyard county of the Central Coast, with 32,000 acres and 10 wineries,

chiefly in the Salinas Valley, region 1 at the ocean end, to Soledad, then warming to 3 at King City. (The Greenfield and Arroyo Seco areas come between the two.) Also Carmel Valley, region 1, and The Pinnacles (*see* Chalone Vineyards). All the best varieties are grown, led by Cabernet with 4,400 acres (though it can have difficulty ripening).

**Mount Veeder.** *See* Napa.

**Napa.** The most concentrated and prestigious vineyard county, with 26,000 acres ranging from region 1 in the south (Carneros, just north of San Francisco Bay) to 3 at Calistoga in the north. Now has about 100 wineries. Unofficially recognized appellations or sub-areas include Carneros, Mount Veeder, Yountville, Oakville, Rutherford (famous for Cabernet), St Helena, Spring Mountain and Calistoga on the western side, and Stag's Leap, Silverado Trail and Chiles Valley on the east, with Pope Valley tucked away up in the hills northeast. All the best grape varieties are grown: Cabernet leading with 3,000 acres, Chardonnay 3,000, Pinot Noir, 2,300, Zinfandel 1,900, Chenin Blanc 1,600, Johannisberg Riesling 1,400, Gamay 1,100, Gewürztraminer 400.

**North Coast.** At present an inexact term for the counties north of San Francisco Bay.

**Oakville.** *See* Napa.

**Paicines.** *See* San Benito.

**Paso Robles.** *See* San Luis Obispo.

**The Pinnacles.** *See* Monterey.

**Placer.** Sierra foothills county, north of El Dorado. Regions 3 and 5. 130 acres of wine grapes.

**Pope Valley.** *See* Napa.

**Potter Valley.** *See* Mendocino.

**Redwood Valley.** *See* Mendocino.

**Riverside.** The principal wine county of Southern California, east of Los Angeles, with 14,000 acres, mainly Thompson Seedless, but significant acreages of good varieties at Temecula, led by Johannisberg Riesling despite being regions 3-4. There are 6 wineries at present.

**Russian River Valley.** *See* Sonoma.



**Rutherford.** *See* Napa.

**Sacramento.** Inland county northeast of San Francisco Bay, regions 4-5, with 3,000 acres, mainly of Zinfandel, Chenin Blanc, Cabernet and Gamay, and 2 wineries.

**St. Helena.** *See* Napa.

**Salinas Valley.** *See* Monterey.

**San Benito.** County inland from Monterey, region 3, with 4,600 acres, almost all planted by Almadén in Chardonnay, Cabernet, Pinot Noir, etc. Paicines and La Cienega are local names sometimes cited on labels.

**San Bernardino.** Largely desert (region 5) county east of Los Angeles with over 7,000 acres of Zinfandel, Mission, Grenache, Palomino, etc. Cucamonga is the wine district, with 5 wineries.

**San Diego.** Southernmost coast county, regions 4-5, with 240 acres of mixed vines and 3 wineries.

**San Francisco.** No vineyards, but at least 2 wineries recorded, 1 of them on a pier in the harbour.

**San Joaquin.** The northern county of the central San Joaquin Valley with 37,000 acres of wine grapes. Most is region 5, but the Lodi area is region 4 and specializes in Zinfandel, some 11,000 acres of it. Carignane, Petite Sirah and French Colombard are the other principal grapes. The dozen wineries in the county include the huge Franzia and Guild.

**San Luis Obispo.** The coastal county south of Monterey, relatively new to wine-growing but with 4,700 acres in 3 areas, Paso Robles/Templeton (region 3), Shandon and the cooler Edna Valley running south from San Luis Obispo city. Cabernet, Zinfandel, Chardonnay and Sauvignon Blanc are the main grapes being grown. There are 17 wineries.

**San Mateo.** The county immediately south of San Francisco has 6 recorded acres of vines and 3 wineries.

**Santa Barbara.** The southern central coast county, with 2 valleys in regions 2-3 mustering 7,000 acres, mostly of Johannisberg Riesling, Cabernet, Chardonnay and Pinot Noir. The Santa Maria and Santa Ynez valleys are up-and-coming appellations with 19 wineries.

**Santa Clara.** South of San Francisco Bay but sheltered from the coast by the Santa Cruz Mountains. The Hecker Pass in south Santa Clara is region 3, the Santa Cruz Mountain vineyards region 1. The 1,600 acres are divided between Zinfandel and cool-climate varieties. 30 wineries include the giant Almaden and Paul Masson and many small country ones.

**Santa Cruz.** Central Coast county, south of San Mateo. Only 94 acres of wine grapes, but 12 wineries.

**Santa Maria Valley.** *See* Santa Barbara.

**Santa Ynez Valley.** *See* Santa Barbara.

**Shenandoah Valley.** *See* Amador.

**Silverado Trail.** *See* Napa.

**Sonoma.** Large, varied and important county between Napa and the ocean, its 29,000 acres of vines distinctly divided into: Sonoma Valley, just north of the Bay, region 1 warming up to region 2 at Kenwood; Russian River Valley, long and diverse, region 1 at the ocean end near Guerneville, to region 3 farther north and inland near Cloverdale; Dry Creek Valley, an offshoot northwest from the centre of the Russian River Valley near Healdsburg, regions 2-3; Alexander Valley, the centre of the Russian River Valley between Healdsburg and Geyserville, also regions 2-3; Knight's Valley, east of Alexander Valley and a shade warmer. Sonoma has the biggest plantings in the state of Gewürztraminer, Pinot Noir and high-quality Zinfandel, and important ones of Cabernet and Chardonnay. There are 94 wineries.

**Sonoma Valley.** *See* Sonoma.

**Spring Mountain.** *See* Napa.

**Stag's Leap.** *See* Napa.

**Stanislaus.** Central San Joaquin Valley county with 19,000 acres, mostly region 5 and largely Carignane, French Colombard, Chenin Blanc, Grenache and Ruby Cabernet. The one winery, Gallo, at Modesto, is the world's biggest.

**Temecula.** *See* Riverside.

**Templeton.** *See* San Luis Obispo.

**Tulare.** Southern San Joaquin, region 5, with 17,000 acres, largely Barbera, Carignane and French Colombard.

**Ukiah Valley.** *See* Mendocino.

**Ventura.** Coastal county just north of Los Angeles with 7 acres and 1 winery.

**Winery Lake.** A much-cited source of high-quality, cool-climate grapes in the Carneros region of Napa.

**Yolo.** County east of Napa, region 4, with 700 acres, mainly Chenin Blanc, and 1 winery.

**Yountville.** *See* Napa.

### California wine prices

Prices are given in the California entries for a large cross-section of the wines. These were the prices prevailing in retail stores in San Francisco in March 1982. Nothing is less stable than a retail price and they can be considered as nothing more than an indicator of the values put on the wines in question by the market at the time. They do not tell us which were selling well and which were overpriced and sticking. Nor do they necessarily agree with prices in other cities or states. But they do record how the wineries viewed their own products in relation to their competitors.

To draw any useful conclusions one would have to repeat the exercise at intervals over at least 10 years.

### Varietals and varieties

The useful word 'varietal' was coined in California as shorthand for a wine that is either made entirely from, or derives its character from, one named grape variety. Up to 1983 the law required that the named variety be 51% of the total. From 1983 the requirement is 75%. Most high-quality varietals have long been closer to 100%.

On a semantic note, varietal is an epithet describing a wine. It is not a noun meaning a specific sort of grape. That noun is variety. The Chardonnay grape is a variety; its wine is a varietal wine.

For information on obtaining wines described in this book,

call **(800) 321-4300**

**THE WINEWRIGHTS REGISTER**  
& MARKETPLACE FOR SMALL CALIFORNIA WINERIES

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## NAPA COUNTY

As the number of wineries in Napa approaches 200, the marketing hype becomes further and further removed from reality. Many publicists there would have consumers believe the entirety of Napa County is a single, homogeneous growing region which just happens to be better for every grape variety than any place else in America. Of course this position is absurd. It is not ridiculous, however, for the sheer hubris of the emotion. Napa Valley is truly magic! The problem with the publicists' position is it completely misrepresents Napa's greatest virtue. Napa Valley is the Disneyland of American wine because so many *different* viticultural conditions can be found in such a small area.

If the appropriate grapes are planted in the right places, an extremely wide range of varieties and styles can be produced successfully in Napa. The corollary danger occurs when growers with more money than experience start to believe the prevailing publicity and end up planting varieties which are not appropriate for their particular piece of property.

Napa Valley is 30 miles long. It narrows from a couple of miles wide at its mouth on the Bay to half a mile wide at its apex north of Calistoga. It has a rich history and a beauty brought into focus by its concise proportions. Its proximity to the Bay Area megalopolis (fourth biggest concentration of people in the U.S.), and its plethora of public tasting rooms, makes it California's most frequently visited year-round attraction. No wine growing region of comparable prestige in the world is located as close to a major city. Napa is also the wine industry's most poignant example of changes wrought by the pressures of urbanization.

Napa Valley is almost fully planted with some 22,000 acres of grapes. To resist urbanization north of the Oakville Cross road, a County ordinance requires 40 acres of land in order for owners to get a second building permit. Land values are such that a planted vineyard costs in excess of \$40,000/acre. In other words, the entry fee if you want to build a winery is a million and a half bucks . . . BEFORE you start thinking about construction costs.



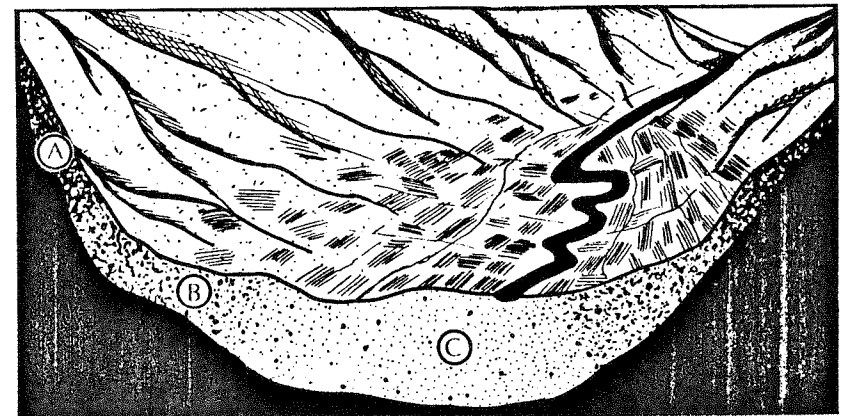
This situation creates a logical distinction between people who choose to locate their wineries in Napa and people who move to places like Mendocino, Amador and Paso Robles. Tennis dresses and Mercedes SLs are standard in Napa Valley. Dirty jeans and a pick-up with a dog in the back are the uniform in Mendocino and Amador. Most Napa wineries are started by older people who have been successful in some other endeavor. They want prestige and exposure to the marketplace quickly. Napa provides it. Many of them are intent on creating a working estate while they send their children to Enology School at U.C. Davis. By contrast, younger winery owners who must support their venture out of the cash register, but who have forty years ahead of them to develop a reputation, are more likely to locate some place that land can be bought for \$2,000 an acre. Debt service is one of the hardest rows to hoe for a beginning winery . . . unless one has outside income with its concomitant tax considerations. It is perhaps noteworthy that this financial situation in no way diminishes the artistic zeal of Napa winemakers. In fact, this flow of new money is a major advantage that California's wine industry enjoys over its competitors around the world.

To visualize the unique viticultural pockets in Napa County, it is helpful to start with a cross-section cut from west to east across the valley. The Mayacamas mountains between Napa and Sonoma get twice as much rain as the mountains east of Napa. This weather pattern is obvious from looking at the respective areas. If you stand in the center of the valley and look west, the hills are green and covered with trees. When you look east, the hills are brown and covered with scrub. The mountains tend to have thin top soil because the rain has washed it away. The soil that does exist is likely to be of volcanic origin. Grapes grown in the mountains are less vigorous and produce smaller berries. They ripen earlier, have very concentrated flavors and the wines often take a long time to show their bouquet at its expansive best.

As the top soil washes down the mountains toward the Napa River in the center of the valley, the largest particles drop out of the streams first and are deposited in piedmonts or alluvial fans next to the foothills. These areas are particularly noticeable along the western edge of the valley with gradual slopes running up to 200 feet of elevation. The soils are often deep with good drainage. These vineyard sites are highly prized and a great many of Napa's most expensive Cabernets grow in a narrow band called the **Rutherford Bench**. These grapes produce well, yet ripen several weeks ahead of their counterparts in the center of the valley and are capable of high degrees of maturity.

The smallest particles of top soil eroded from the mountains are carried out into the Napa River flood plain and deposited as silt. These soils are more compact and clay-like, with greater moisture retaining characteristics. They are usually quite deep. The result is that vines in the center of the valley grow vigorously. The wines are usually softer and pleasant to drink at an earlier age. Pieces of property that have had streams flowing over them with some force in the past may have stretches of gravel and sandy soil overlain with rich top soil. Caymus Vineyards is an example of this phenomenon where the high productivity of the valley floor is found in a rare combination with intense flavor.

A second important illustration of Napa Valley would be to take a trip from south to north, up the valley from the Bay in much the same manner that cool marine air travels. Napa County shares a fine viticultural area with Sonoma County called the **Carneros District**. This area forms the northern edge of the Bay south of the towns of Napa and Sonoma. It is probably Napa's coolest region. Soils in Carneros are residual, or weathered in place, and very shallow. It is hard to get more than a couple of tons per acre from vines planted here. Pinot Noir and Chardonnay from Carneros are held in justifiably high esteem by connoisseurs world wide. It is interesting, however, to compare these wines to examples made from the same varietals grown in valleys which face west onto the Pacific Ocean. The coastal wines will usually be the more extreme examples of those characteristics usually associated with cold climate such as acid, delicacy of aroma and light body. It is, therefore, not entirely surprising that grapes like Merlot and even Cabernet Sauvignon are being grown in Carneros and developing good reputations.



A = Thin top soil B = Large particles, good drainage C = Dense silt retains water

Most of the planting in Napa Valley starts just north of the town of Napa. The first distinct line of demarcation one comes to is a set of low hills dividing the valley just past **Yountville**. The vineyards between Napa and Yountville are definitely cooler than those north of these hills. It is a good area for Chardonnay, and a great area for Merlot (particularly in the clay soil where creeks have pooled coming out of the mountains). Sauvignon Blanc from this region often demonstrates the climate by being more aggressively grassy than it is in other areas of Napa Valley.

The east side of the valley this far south forms a special viticultural district named **Stag's Leap** after a sheer basalt promontory over which Indians used to drive deer. Stag's Leap is characterized by rocky soil washed down from this cliff. It is also a relatively cool area as fog laden marine air circles from the Golden Gate around the east side of the Bay and up this edge of the valley. It ends up trapped in the pocket of hills which define Stag's Leap. Two or three of Napa Valley's top ten Cabernets usually come from the Stag's Leap District every year. Often these Cabernets can be recognized by their smooth finish and a black cherry note in the aroma which separates them from their more herbaceous or tobacco scented brethren.

The mid-section of Napa Valley from the Yountville hills to the boutique town of St. Helena is classic Cabernet country. Some of the most famous wines of this area sport an ethereal, sinus clearing characteristic that might be described as whatever peppermint, wintergreen, camphor and eucalyptus have in common. This characteristic is usually called "Rutherford dust," but it probably has more to do with airborne particles than with anything in the ground. Either way, these Cabernets have been setting standards of quality for fifty years. They do it with superb structure; not with nasal tricks. The structure comes from a combination of vine age, climate and deep, well-drained soils. Those three factors unify the wines in a way that is uniquely Californian, and which overwhelms other distinguishing factors. Beaulieu Vineyards Private Reserve Cabernet is aged in American oak. Robert Mondavi often employs a significant amount of Cabernet Franc in his wine. Yet both of those wines annually reflect the region that grew them in a recognizably similar way.

"Up-valley," the northern end surrounding Calistoga, grows substantially warmer as the valley narrows and 300 foot hills pop out of the flat valley floor. The Calistoga airport is a favorite location for glider pilots because of the thermal updrafts which are caused by this topography. Cabernet gets ripe here every year before the rains arrive. These Cabs have a thick, chewy texture and a smell as complex as your grandfather's pipe. Motels in Calistoga are an inexpensive, and centrally located, place to set up

headquarters for visiting the northern California wine country. You can drive over the mountains to Healdsburg in half an hour. Treat yourself to a volcanic mudbath at one of the spas. Then get a massage (all the debutantes ask for Nick). Alex Dierkhising's Silverado Tavern probably has the world's greatest California wine list.

The mountain vineyards of Napa Valley's appellation also grow warmer as one progresses from south to north. **Mt Veeder** is directly west of the town of Napa. **Spring Mtn** is directly west of the town of St Helena. **Diamond Mtn** is directly west of the town of Calistoga and **Howell Mtn** is directly east. These mountain vineyards generally have more in common with each other than they have in common with valley floor vineyards of identical latitude, although certain unique characteristics are becoming recognized. Spring Mtn grapes, for instance, usually have higher pH than one might expect. This makes the wines drinkable earlier and reduces the value of long-term aging. Howell Mtn grapes regularly produce a spicy flavor which is most engagingly obvious in Zinfandel.

The vineyards on Howell Mtn also demonstrate an interesting consistency from year to year. It probably has something to do with being above the "inversion layer" all summer long. This situation is something of a contradiction. One would expect mountain vineyards to fluctuate dramatically in temperature from hot, sunny days to cold nights. In most places this supposition is true. However, in Napa the inversion layer traps air on the valley floor. On sunny afternoons, this still air gets hotter than the moving air on Howell Mtn. The inversion layer can also trap foggy air so that Howell Mtn warms up earlier than the valley floor on cold, overcast mornings. These variations from one microclimate to another illustrate how hard it is to generalize about growing conditions across an entire region.

Several valleys lie to the east of Napa Valley which are inside of Napa County, but not part of the Napa River watershed. From south to north these are **Wild Horse Valley**, **Chiles Valley** and **Pope Valley**. **Knights Valley** is just across the Sonoma County line northwest of Calistoga. Hearings held in the early '80s by the Federal government clearly demonstrated the political nature of regulating place names on wine labels. Growers in these eastern valleys had historically shipped all their grapes to Napa Valley wineries. Both the growers and their customers at the large wineries argued that these grapes had helped create the "franchise" implied by the name Napa Valley. After a \$40,000 lobbying effort, these growers won the right to have their grapes labelled with the Napa Valley appellation. It takes the wisdom of Solomon to balance the considerable financial impact decisions like this one have against the obvious abuse they wreak on any consumer's normal use of the English language.



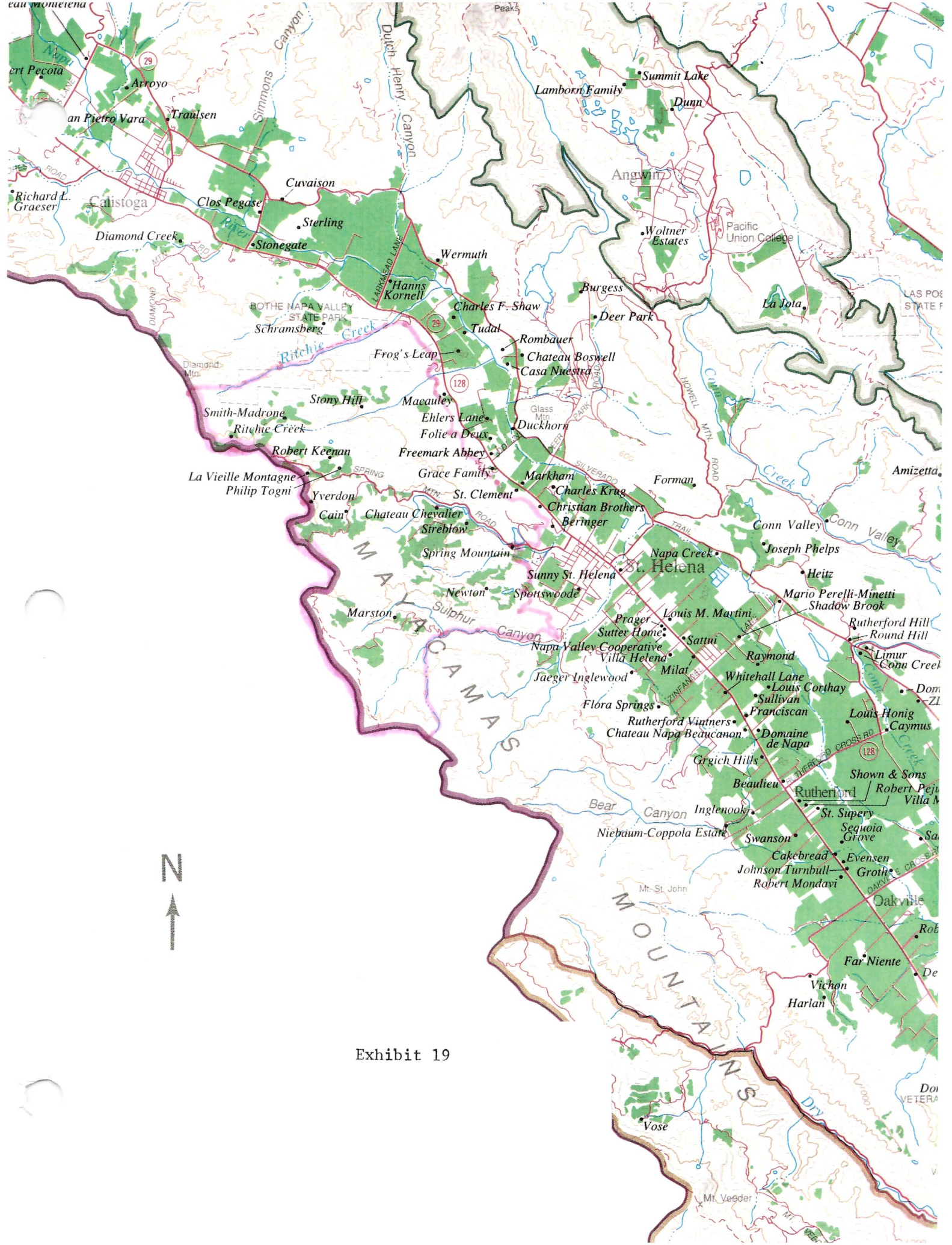


Exhibit 19

### The Hill Vineyard of Beringer Brothers.

We spoke briefly a few days since of the fact that our popular vintners, the Beringer Brothers, were putting out a vineyard on the mountain side near Charles Lemme's. We have since had the pleasure, in company with Mr. J. L. Beringer, one of the proprietors, of visiting the place, and are more than surprised at the beauty of the location and the richness of the land. The site chosen is an admirable one, at an altitude of about a thousand feet above the valley, gently sloping East and South, of commanding and beautiful prospect, containing pleasant groves and unfailing springs, it is a place to please at first sight and we should think would almost tempt Mr. Beringer even from his delightful place in the valley to go up there and make his home. The place is just this side of Lemme's, about two and a-half miles from Main street, and on the open ridge that commands so fine a view of St. Helena and a large portion of Napa Valley. Here the Messrs Beringer have secured near 70 acres of land and have this spring cleared, plowed and planted to vines about 16 acres. The ground is rich and mellow and will produce more grapes than much of the valley land. There are never-failing springs, that supply all the year round an abundance of water, and from the timber, have been saved such groves as are desirable for shade. Altogether it is a beautiful and attractive place and will become very valuable with Mr. Beringer's judicious improvement, as well as by the addition of the mountain grapes to their cellar improving the character and reputation of the already excellent vintage of this popular firm.

St. Helena Star  
April 14, 1882



# A Lovely Valley.

## AN EDITOR'S IMPRESSIONS.

St. Helena's Princely Homes—The  
Profit in Grape Culture.

*St. Helena Star* 7/11/87  
(Ed. E. Leake, in Dixon Tribune.)

ST HELENA, Napa Co., March 1, '87.

A trip through Napa county is always pleasant, but at this particular season of the year, when the buds are swelling, the fields are grass-carpeted, the hills flower decked, the skies cloudless, and the delicious, dreamy, hazy atmosphere redolent of the rich perfume of flowers and the freshness of Spring, it is certainly agreeable to the senses.

We have just returned from a most delightful trip to the crest of the hills west of the city, from which point the views are of the most intensely interesting and picturesque character. The altitude is of such a height that an unobstructed view is afforded of the city as well as of the valley, for a couple of miles above and below, and the panorama is not only entrancing to the vision, but is a revelation of the beauty of one of the most fertile valleys of California, and the thrift and enterprise that has made it blossom like a rose.

The valley is thickly settled and is dotted with peaceful, happy homes. There are no large landholdings, which explains the remarkable prosperity of this section. Indeed, it is not an unusual thing to find a well-to-do family with a substantial residence, thrifty vineyard, good stock and implements, every outward indication of prosperity and a healthy bank account, all the result of an intelligent and judicious management of forty acres of land. There are many others who have double or triple that amount, with ample facilities for putting it in the highest state of cultivation, who have amassed small fortunes, and surrounded themselves with beautiful homes and comparative ease and comfort. As we write this morning, we are surrounded by the luxurious appointments of one of these, for, during our brief stay here, we have enjoyed the hospitality of Mr Fritz Beringer and his estimable wife. Mr. Beringer is the senior member of the firm of Beringer Bros., and their country seat is one of the most beautiful spots of the many magnificent homes in Napa county. Perhaps it would be a fitting close to this communication to speak of the industry and enterprise that has enabled these gentlemen to so surround themselves. Jacob Beringer, the junior member of the firm, came to California in 1871. For seven years he worked as a laborer in the vineyard and dis

St. Helena Star, July 11, 1887

Napa Valley  
Des. 1887  
Beringer Winery

lucery of Chas. King; whose vineyard lies to the north and east and adjoins the Beringer property. In 1876 he purchased a tract of land which was the nucleus of the firm's present possessions, and to which the brothers have since added until they now own about two hundred and fifty-five acres. Of this, fifty-five acres are located on a flat and forty acres are set to the best varieties of vines. The residences are set on a plot of fifteen acres, one mile north of St. Helena, and one of them is perhaps the handsomest in Napa county. It is large and spacious, the design is quaint, being patterned after old German styles, and the appointments are in keeping with the architectural beauty. The umbrageous trees, gently sloping green swaths, winding gravel walks and drives, lined with rare plants and choice flowers, give the exterior an attractive and inviting appearance. This residence was principally constructed in 1883, in which year Fritz Beringer and family came out from New York.

The remainder of the Beringer farm is what is known as hill land, located to the west of St. Helena. It consists of 200 acres, eighty-five of which are set to vines. Most of it had to be cleared, but it is considered very valuable, being peculiarly adapted to the production of grapes that yield the lightest and best dry wines. The entire tract, with the exception of about fifteen acres, will in time be cleared away and in cultivation.

In 1877 they began the construction of the wine cellar, and from time to time, additions and improvements have been made, until now, it is generally conceded to be one of the best and most convenient in California. No adequate idea of its capacity can be formed from its exterior appearance. All that is visible to the casual observer, is a two-story stone building, which in reality is but little more than the entrance to the main cellar, which is underground. There are two tunnels, each 130 feet in length, besides two cross tunnels, and others that are in course of construction. The formation of stone is of such character that tunnelling is not attended with any great difficulty, but it is of sufficient firmness that the walls and roof are considered safe without bracing, and no water can seep through, so that the tunnels are perfectly dry all the year round. The floor is of concrete, and is smooth and level, and can be flooded at a moment's notice, and these storage apartments are kept so neat and tidy that a lady might drop her silk handkerchief without fear of soiling it. The cellar is capable of conveniently storing 250,000 gallons of wine. The wine produced by the Beringer Bros. is considered of the very best quality, and always commands top prices. Since we have been here they have made a large sale at forty-seven cents per gallon, which is remarkable when it is understood that the ruling prices for the crop of 1886, are 17 and 18 cents per gallon. They are also among the largest distillers of the valley. In 1886 they distilled 50,000 gallons of brandy. Mr. Beringer informed us that the present prospects for a grape crop, were better than they were at this time last year. Nothing now can possibly interfere to prevent an abundant yield unless it be a late frost, which is not anticipated.

If some of our Solano county farmers could be induced to take a trip through this valley, they might be disabused of the idea that no more can

# VILLA PARROTT.

The Products of the World  
on 135 Acres.

A SPOT UNRIVALED FOR BEAUTY.

Tiburcio Parrott Has Demonstrated  
That Our Hillside Will Produce  
Wine and Oranges Unequaled.

For several years as former President of the Sulphur Bank mining company, Mr. Tiburcio Parrott, of San Francisco, made occasional trips through our valley to Lake county. Every time he watched through the car windows the ever-changing scenery, the luxuriant grape vines and fruit trees, he was impressed with the fertility of the soil and the beauty of Napa valley for homes. Mr. Parrott had been attracted to the wine industry, and having traveled extensively in Europe had decided that there was money to be made in producing the best quality of wine, such as would equal the famous wines of France. This decision had caused him to keep his eye open for a location in California which he considered suitable for that purpose. After carefully noting the formation of the soil on the hillsides on each side of Napa valley he decided that he had found the best surroundings, both for producing high grade wines and for building himself a home, so on January 1, 1885, he purchased from Mr. A. B. Forbes his present beautiful place, just outside the town limits. The tract contains 800 acres of land, all of which—except a small patch in front of an old house, set out in Zinfandel vines—was rocky hills, covered with timber and underbrush. Old friends came to him and advised him not to attempt to raise anything on such land, that nothing would grow and that he would be but wasting his money. Old vineyardists asked him what he expected to do among those hills and rocks, and when told by Mr. Parrott that he expected to raise grapes and produce wine unsurpassed in the world, they laughed at him and told him his hopes would never be realized.

Mr. Parrott did not become discouraged, however, but set to work with a determination to carry out, if possible, his well formulated plans. A corps of men was put to work clearing the steep hillsides of rocks, trees and brush and getting it ready to receive the finest vines, and as piece by piece it was cleared and broken, Mr. Parrott caused to be planted the following varieties of vines: For red wine—Cabernet Sauvignon, Pinot, Petit Sirah, Tannat, Gros Marquin, St. Macaire, Malbec, Merlot, etc. For white wine—semillon, Sauvignon Blanc, Sauvignon Vert. For brandy—Folle-Blanche. The small acreage in Zinfandel when he purchased the place was at once grafted with Cabernet Sauvignon, so there is not a common variety on the place. Mr. Parrott has seventy acres more all cleared and broken and will next year set out still more vines.

Mr. Parrott has 500 orange and lemon trees of all varieties, mostly bearing, and two years ago planted 1000 Tahiti seedling orange trees to be budded into the lemon. These new trees, as well as the old, are all doing well. By tunnelling into the hillside Mr. Parrott has obtained an endless water supply, and during the summer months has a flow of 15,000 gallons per day. He has pipes laid all over the place, and from a spring 400 feet higher than the house he has water piped among the orange trees recently set out. By irrigating two or three times during the dry season he finds that oranges can be grown in this section very successfully and that they are more juicy and of finer flavor than those raised in the southern part of the State, though not quite so large.

Between every fourth or fifth grape vine Mr. Parrott has placed an olive tree and now has 8000 planted and a great many in bearing. For several years he has made all the olive oil he has needed for his own use. He has contracted with Toulouse & Deloroux, of San Francisco, to have a mill placed in operation this fall with sufficient capacity to handle all the olives grown in this section. Mr. Parrott has oil on his table daily that has been pronounced by experts the best produced in California. Contrary to many books on the subject, stating that olive oil should be made in a dark cellar and in an even temperature, Mr. Parrott's product is made in the open sunlight. It is of beautiful golden color, clear as it is possible for it to be, and in quality unexcelled. A bottle of the oil can be kept open for two or three months or more and it will not become rancid, but remain as when opened. Mr. Parrott will place his oil upon the market next year under the label "Villa Parrott," and expects, quality considered, a price of at least \$20 per case of one dozen quart bottles.

In the Spring of 1885 ground was broken for the foundation of a large and elegant house, and about one year from date of commencement it was in readiness for occupancy. Everything is arranged with an eye to comfort and no one could desire greater luxuries than those enjoyed by the hospitable Mr. and Mrs. Parrott. The house fronts east and overlooks the town and valley. From the broad verandah a scenic panorama is presented to view, which cannot be equalled in California, the State of marvelously beautiful places. Surrounding the house are flowers of every variety and tropical plants too numerous to mention. Majestic madrones and graceful trees of all kinds spread their branches over a drive and offer an enchanting shade.

Terraces of roses and constantly blooming flowers form a charming feature such as is very seldom seen. The entire place presents a picture which no one would tire at viewing, and when it is remembered that at the beginning of 1885, just nine years ago, the place was a rocky and wooded waste, the visitor cannot but exclaim, "wonderful."

Mr. Parrott has two cellars. One under his residence and the other tunneled into the hillside nearby, the two with a combined capacity of 60,000 gallons. The wine made from the grapes grown on his place meets with the highest expectations of Mr. Parrott and he is well satisfied with the care, labor and money expended. His red and white wines, also cognac, compare favorably with the best quality of the French product. Mr.

Parrott has not marketed any of his wines as yet, the only sale made being 12,000 gallons of the Cabernet Sauvignon, last year's vintage, to C. Carpy & Co., at 75 cents per gallon. This sale was made to make room for the coming vintage which promises to be very large.

Mr. Parrott has on hand about 14,000 gallons of three and four year old wine, (Cabernet Sauvignon), all of the highest grade, which he is now bottling and will soon place upon the market under the label "Villa Parrott," at \$12 per case to begin with. He informs us that he has already many customers in view, as those who have sampled the wine have all expressed a desire to make purchases as soon as it is placed on the market. The same may be said of the white wines, of the Sauterne, made of the Semillon grape, in particular.

To summarize the products of the 135 acres of hillside land cultivated under the personal supervision of Mr. Parrott, we have: Olives, pickled, ripe and green; virgin olive oil; oranges; lemons; Burgundy, Bordeaux claret, sauterne, Rhine wine and cognac, all of the very finest quality. On this one place, among the foothills close to St. Helena we have a collection of products such as can be found only in separate sections of European countries, and what has been done by Mr. Parrott can be duplicated in the mountains lying west of our valley by those who have the energy, enterprise, perseverance and means to carry out plans which are carefully formulated at the beginning.

In conversation with Mr. Parrott we were informed that the phylloxera is rapidly spreading, and that next year he would be compelled to pull out quite a number of the old vines and replant with the Riparia, or some other good resistant. He is now experimenting with the Solons, Champigny and l'Etratre de l'Adhuy, all French vines, said to be perfectly resistant, the last named being a direct and good producer of a fine wine grape, and will next year send to France for quite a large number of rooted cuttings.

Speaking of the wine market Mr. Parrott says he believes there is a bright future for those who produce high grade wines. He says that French wine of first-class quality cannot be purchased in this country for less than from \$25 to \$40 per case and that such wine as he now has on hand could not be purchased for less than \$6, and perhaps more. To all those who place nothing but the best on the market he believes the future looks exceedingly bright for high prices and a growing demand. He does not believe that prices for ordinary quality will advance very materially, for some years to come.

Mr. Parrott has made the wine business a study. He has visited all the celebrated French vineyards, and after looking over the State he settled in this valley, firmly believing and clearly demonstrating that he has found the spot—the Medoc, Burgundy, Charente, Rhinegau and Italy combined—where not only the finest wines in the world, but everything can be produced in comparative abundance and of finest quality.

Continued

St. Helena Star July 28, 1893  
Parrot estate/wine tunnel

⊙ = Winery  
⊖ = Vineyard

Exhibit 23

OFFICIAL MAP OF NAPA COUNTY

1895

- Conradi Winery
- Ch. Chevalier Winery
- La Perla Winery
- Miravalle Winery



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*Pocket Guide to*  

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**CALIFORNIA**  
**WINES**  

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BOB THOMPSON

A FIRESIDE BOOK  
PUBLISHED BY SIMON & SCHUSTER INC.  
NEW YORK LONDON TORONTO SYDNEY TOKYO

Exhibit 24

control another 100+ acres of two neighbors up in the hills. Between them these properties yield all but a bit of one bottling of Chardonnay.

\*\* Chardonnay, Chardonnay-Spaulding Vineyard, Estate Sauvignon Blanc (firm to steely, intensely herbaceous to almost eucalyptuslike), Estate Cabernet Sauvignon, Merlot-Spaulding Vineyard.

NYR: Late Harvest Sauvignon Blanc appears when a vintage permits, beginning with an 87.

#### STONY HILL VINEYARDS Napa T \$7-\$16

One of the first Napa cellars, if not the first devoted to doing grand things on a small scale, Stony Hill has been a premier voice in Chardonnay since the mid-1950s. For all that time Eleanor McCrea's steeply sloping 42 acres on Spring Mountain has been the sole source of all the wines . . . until now. Beginning with an 87, there is a second-label Chardonnay (SHV), this one from Howell Mountain, in the e. hills almost straight across the valley from Stony Hill itself. It will hold annual production at 4,000 cases while parts of Stony Hill undergo replanting. Nearly all sales are to a mailing list of customers who are backed up by a longer list of hopefuls.

\*\*\*\*\* Chardonnay (a bit deeper colored, riper, and more noticeably touched by new oak in recent vintages than before 78, when the wines were pale, firm, and almost ageless) 78 79 81 84 85 86; White Riesling (off-dry but firmly structured, saturated with Riesling flavors, able to age) 84 85 86.

\*\*\* Gewürztraminer (only whispers at Gewürz flavors, but so sturdy and well-balanced that it drinks wonderfully well for years on end).

#### STONY RIDGE WINERY Alameda T \$4.99-\$10

The story is getting to be a saga. The original Stony Ridge in Pleasanton lost its home to developers, moved, then closed in 1984, not long before another Pleasanton winery, Anthony Scotto's Villa Armando, shut its doors forever. In 1988 two of Scotto's children, Gregory and Monica, bought the Stony Ridge name and set about building a new winery just e. of Livermore. Bought-in wines and wines made in leased space are bridging the gap while they get their own cellar going. NYR: Carneros Chardonnay, California Chardonnay, North Coast Cabernet Sauvignon, White Zinfandel, sparkling Malvasia Bianca, and a Charmat-process Brut.

#### STORRS WINERY Santa Cruz T \$7-\$16

After eight years of working for other wineries Stephen and Pamela Storrs founded their own 1,500-case cellar in Santa Cruz in 1988. The grapes are all bought, primarily from the Santa Cruz Mountains AVA.

NYR: Santa Cruz Mountains Chardonnay, Santa Cruz Mountains Cabernet Sauvignon, Santa Clara Merlot, and Monterey White Riesling (impressive first vintage).

#### STORY VINEYARD Amador T \$4.45-\$11

The winery and label in Amador's Shenandoah Valley date from 73, but the 35-acre vineyard of Zinfandel grapes that supplies it goes back a long way further into history. Story

was founded by a veterinarian of that name; after his death, it became the property of his wife, since remarried to John Ousley. Current production is 5,000 cases.

\*\*\* Zinfandel, Private Release Zinfandel, White Zinfandel. Also: Small lots of Chenin Blanc and Zinfandel Nouveau.

**STORYBOOK MOUNTAIN VINEYARDS Napa T \$8.50-\$16.50** The product is Zinfandel, most of it estate bottled from a hilly 36-acre vineyard n. of Calistoga and hard against the Sonoma County line. Owner/winemaker J. Bernard Seps launched his label with the vintage of 80. Current annual production is 6,000 cases. The site was the pre-Prohibition winery and vineyard of two brothers Grimm, nonwriters both, but worth the fanciful name anyhow.

\*\* Estate Zinfandel (ripe, fleshy, markedly flavored by new oak); Estate Zinfandel-Reserve (exceeds the regular bottling on all counts). A third bottling from Sonoma grapes is fading toward disappearance.

#### STRATFORD Napa T \$8-\$10

Chardonnay is the main event for a label that was, in 1989, about to graduate from a leased-space operation to a full-fledged producing winery. The partnership began buying grapes throughout the coastal counties in time to make an 82. Most of the grapes come from Napa and Santa Barbara counties, with smaller proportions from Sonoma and Monterey. Current production of Stratford approaches 20,000 cases. There are much smaller volumes of a \$5-\$7 second label called CANTERBURY, and smaller volumes still of a prestige Chardonnay called CARTLIDGE & BROWN.

[\*\*] Chardonnay (subtle, balanced); Sauvignon Blanc; Cabernet Sauvignon (textbook varietal, approachable); and Merlot.

#### STRAUSS VINEYARDS Napa T \$11

The label, specializing in Merlot, operates from leased space using all bought-in Napa grapes. Current volume is 3,200 cases; the first vintage was 84.

NYR: Merlot.

#### STREBLOW VINEYARDS Napa T \$12-\$16

A 12-acre vineyard and 1,200-case winery on the lower slopes of Spring Mountain e. of St. Helena began with 85s. Cabernet Sauvignon is the main wine for Jack Streblov and family.

NYR: Cabernet Sauvignon and Chardonnay. Sauvignon Blanc launched the label, but has been dropped.

#### STRONG VINEYARDS, RODNEY Sonoma T

\$5.50-\$12 The name has changed from Tiburon Vintners to Sonoma Vineyards to Rodney Strong Vineyards, and the ownership has changed more than that, but the Russian River Valley-based winery has stayed with a strengthening resolve to produce vineyard-designated wines from its finest vineyards and good-value bottles from the rest, always under the direction of the man whose name the label has borne since 1984. Current production approaches 375,000 cases,